

# TOWN HOUSE

## À LA CARTE

12pm - 9:30pm

### STARTERS

Beef Carpaccio, *rocket & Parmesan salad, balsamic glaze* £19

Superfood Salad, *spinach, broccoli, edamame, chia, sesame & chilli* **VE** £18

Tuscan Artichoke Salad, *chickpeas, red onion, Datterini tomatoes, basil & herb vinaigrette* **V** £19

Burrata, *heritage tomatoes, Pesto & focaccia crostini* **V** £18

Soup of the Day **V** £12

### MAINS

Chicken Milanese, *rocket & Parmesan salad* £29

Fillet of Black Cod, *miso glaze, pak choy & sticky jasmine rice* £36

Homemade Linguine, *Datterini tomatoes & prawns* £43

Merrifield Duck Breast, *squash purée, endive & pomegranate jus* £33

Wild Mushroom Risotto, *black truffle & Parmesan* **V** £29

Scottish Pan-fried Salmon, *lemon & herb butter, garlic kale* £32

Grass-fed Black Angus 8oz Sirloin £35 | 6oz Fillet £39

*Béarnaise or peppercorn sauce & fries*

### SIDES £6

Fries **VE** | Chunky Chips **VE** | Sweet Potato Fries **VE**

Honey & Mustard Kale **V**

Tenderstem Broccoli, *harissa & lemon zest* **VE**

Sautéed Wild Mushrooms & Tarragon **V**

Roasted New Potatoes, *Parmesan & herbs* **V**

Baby Gem & Heritage Tomato **VE**

Spinach: *steamed* **VE** | *buttered* **V** | *olive oil* **VE**

### DESSERTS £12

Sticky Toffee Pudding, *caramel sauce & ice-cream* **V**

Caramel Pear, *crumble & vanilla ice cream* **V**

Vanilla Crème Brûlée, *roast cinnamon apple* **V**

Chocolate Fondant, *honeycomb and ice-cream* **V**

Paxton & Whitfield Cheese Selection, *oat crackers & homemade apricot chutney* **V** | £4 supplement

*Some of our dishes contain allergens. If you or a member of your party require any further information, please ask your server for a copy of our allergens menu, which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*

# TOWN HOUSE

V Vegetarian | VE Vegan

*Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk. Our fish is a prime Scottish sustainable salmon fillet, cured and smoked by Chapel and Swan at their smokehouse in Exning, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs. We use Bailies Coffee, an ethical, and sustainable roastery from Belfast, Northern Ireland, which sources coffee directly from their farming partners, and promotes the finest quality. Rare Tea Company is an independent company based in London. Indulge in our exquisite collection of hand-sourced teas, curated by Henrietta Lovell. The company was founded in 2004, by Henrietta Lovell (known as the Tea Lady), to source and supply the world's best loose leaf tea - direct from farmers and their tea gardens.*