

TOWN HOUSE

SUNDAY ROAST

FOR THE TABLE

Gambas Pil Pil £15
Focaccia

Wild Mushroom Arancini [V](#) £12
Truffle aioli

Padron Peppers [VE](#) £9
Maldon salt

STARTERS

Beef Carpaccio £19
Burnt figs, rocket

Ham Hock Terrine £17
Piccalilli, focaccia

Dressed Dorset Crab £18
Guinness bread

Grilled Octopus £20
New potatoes, chorizo

Soup of the Day [V](#) £12

SALADS

Superfood Salad [VE](#) £19
Spinach, broccoli, edamame, chia, sesame, chilli

Beetroot Salad [V](#) £19
Goat's curd, endives, hazelnut truffle pesto

British Burrata [V](#) £17
Heritage tomatoes, pesto, focaccia crostini

Town House Caesar Salad £18
Anchovies, Grana Padano, egg, croutons

Add: Chicken £10 | Prawns £10 | Avocado £4

MAINS

Dover Sole, *grilled or meunière* £55

Chicken Milanese, *rocket, capers, Grana Padano* £28

Butterflied Chargrilled Prawns, *garlic & herb butter, burnt lime* £28

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

Chicken Tikka Masala, *saffron rice, papadam, mango chutney* £29

Pumpkin Gnocchi, *roasted pumpkin purée, seeds* [VE](#) £22

Scottish Pan-Fried Salmon, *spinach, mashed potato, beurre Blanc* £31

Add: Caviar £13

British Lamb Shank, *crushed new potatoes, capers, lamb jus* £31

SUNDAY ROAST

Served with Yorkshire pudding, seasonal vegetables & bottomless roast potatoes

Grass-Fed Sirloin Beef £29

Corn-Fed Chicken Crown £27

Easter Spring Lamb £27

SIDES £6.5

Fries [VE](#) | Chunky Chips [VE](#)

Sweet Potato Fries [VE](#)

Buttered Baby Potatoes, *herbs* [VE](#)

Sautéed Green Beans [VE](#)

Honey Roasted Carrots [V](#)

Sautéed Tenderstem Broccoli [VE](#)
chilli flakes, Maldon salt

Green Salad [VE](#)

Spinach: Steamed [VE](#) | Buttered [V](#) | Olive oil [VE](#)

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.