

TOWN HOUSE

SUNDAY ROAST

FOR THE TABLE

Salted Cod
Fish Cakes £15
Lemon aioli

Mushroom & Mature
Cheddar Arancini **V** £14
Truffle mayo

Tomato
Tartare **V** £14
Focaccia

Padron Peppers **VE** £9

Crispy Kale **VE** £7

STARTERS

Beef Carpaccio £19
Burnt figs, rocket

Beetroot Carpaccio **VVE*** £16
Burnt figs, rocket, Grana Padano

Scottish Smoked Salmon £19
Capers, crème fraîche, lemon, sourdough bread

Dressed Dorset Crab £20
Guinness bread

Chargrilled Octopus £24
*Cauliflower purée, romesco sauce,
herbs & garlic dressing*

Soup of the Day **V** £13

SALADS

Superfood Salad **VE** £19
*Spinach, broccoli, edamame, chia, sesame, chilli,
pomegranate seeds, pecans, crispy onion*

Tuna Niçoise Salad £18
*Tuna, boiled egg, baby gem, green beans,
cherry tomato, black olives*

British Burrata **V** £17
Heritage tomatoes, pesto, focaccia crostini

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

Add: Chicken £10 | Prawns £14 | Avocado £4

MAINS

Dover Sole, *grilled or meunière* £55

Chicken Milanese, *homemade marinara sauce, bucconini, rocket* £28

Catch of the Day (market price)

Chargrilled Prawns, *creamy satay sauce, shallots, red chilli, grilled pineapple salsa* £28

Chicken Tikka Masala, *saffron rice, papadam, yoghurt raita* £29

Pumpkin & Ricotta Tortellini, *butter & sage* £22

Cauliflower Three Ways, *roasted, tempura, purée, almonds, harissa dressing* **V** £22

Pan Fried Duck Breast, *dauphinoise potato, orange supreme, bigarade sauce* £32

Pan Seared Scottish Salmon, *beurre noisette, lemon, broccoli* £32

Wild Mushrooms Risotto, *crème fraîche, crispy kale* **V** £25

SUNDAY ROAST

*Served with Yorkshire pudding, seasonal
vegetables & bottomless roast potatoes*

Grass-Fed Sirloin Beef £29

Corn-Fed Chicken Crown £27

Blythburgh Roast Pork Belly £27

SIDES £6.5

Fries **VE** | Chunky Chips **VE**

Sweet Potato Fries **VE** | Green Salad **VE**

Dauphinoise Potato **V**

Sautéed Green Beans **VE** | Honey Roasted Carrots **V**

Sautéed Tenderstem Broccoli, *Maldon salt* **VE**

Spinach: *Steamed* **VE** | *Buttered* **V** | *Olive oil* **VE**

Petits Pois à la Française

TOWN HOUSE

V Vegetarian | VE Vegan

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. 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.