

APPETISERS

GARLIC ARTISAN SOURDOUGH FLATBREAD (v)	4.5
ADD CHEESE (v)	1
MIXED OLIVES (ve)(gf)	3.5
PAN FRIED CHIPOLATAS IN HONEY, SERVED WITH A GRAIN MUSTARD MAYONNAISE	3.5
CRISPY HALLOUMI FRIES WITH SWEET CHILLI DIP (v)(gf)	3.5
PORK CRACKLING WITH APPLE & CORIANDER SAUCE (gf)	4
HOMEMADE BREADS WITH FLAVOURED BUTTER, BALSAMIC VINEGAR AND OLIVE OIL (v)	3.5
HOUMOUS WITH LEMON, SESAME, OLIVE OIL AND SEA SALTED TORTILLAS (ve)	3.5

SALADS

CRISP GEM LETTUCE WITH ANCHOVIES, CROUTONS, BACON, PARMESAN AND A LEMON & GARLIC MAYONNAISE DRESSING	STARTER 7.5	MAIN 10
SUPER FOOD MIXED SALAD WITH BEETROOT, AVOCADO, QUINOA, PEAS, POMEGRANATE, PUMPKIN SEED, CUCUMBER, TOMATO, RED ONION AND A BALSAMIC DRESSING (ve)	6.5	9
CRISPY CHILLI BEEF SALAD WITH ROASTED CASHEW NUTS AND A THAI DRESSING (n)	7.5.	10

STARTERS

SOUP OF THE DAY WITH HOMEMADE BREAD AND FLAVOURED BUTTER (v)	4.5
GOATS CHEESE AND RED ONION TART WITH TOASTED WALNUTS, MIXED LEAVES AND BALSAMIC GRAPES (v)(n)	6
SMOKED CHICKEN WITH AN ORIENTAL SALAD AND SATAY SAUCE	5
MARINATED SUN BLUSHED & PLUM TOMATOES, MOZZARELLA, OLIVES AND PESTO (v)(gf)	6
POACHED HEN'S EGGS WITH CRUSHED AVOCADO, CHILLI AND LEMON ON A SLICE OF TOASTED BLOOMER (v)	5
SCOTTISH SMOKED SALMON WITH SCRAMBLED HEN'S EGGS ON A SLICE OF TOASTED BLOOMER	6.5

ADD CHAR-GRILLED BUTTERFLY CHICKEN (gf)	3.5
ADD CHAR-GRILLED SALMON STEAK (gf)	4
ADD CHAR-GRILLED SPICY MARINATED HALLOUMI (gf)(v)	2.5
ADD TOASTED HONEY DRIZZLED GOATS CHEESE (gf)(v)	2.5

VEGAN AND GLUTEN FREE MENU AVAILABLE. ASK YOUR SERVER OR VIEW THE MENU ON YOUR OWN DEVICE USING THE QR CODE ON YOUR TABLE OR VIA [THETOWNHOUSENANTWICH.COM/APP](https://thetownhousenantwich.com/app)

GRATUITIES NOT INCLUDED, ALL TIPS ARE SHARED AMONGST STAFF.
IF YOU HAVE ANY ALLERGENS PLEASE INFORM YOUR SERVER

(v) VEGETARIAN
(gf) GLUTEN FREE.

(ve) VEGAN
(n) CONTAINS NUTS

TOWNHOUSE SUNDAY SERVICE

MAIN DISHES

WILD MUSHROOM & SPINACH CALAMARATA PASTA WITH A PARMESAN CREAM SAUCE (v)	12.5
ADD A CHAR-GRILLED CHICKEN BREAST	3.5
GRILLED CHESHIRE PORK & LEEK SAUSAGES WITH MASH, BLACK PUDDING FRITTER AND A RED ONION JUS	11.5
EDAMAME BEAN, PEA & CANNELLINI BEAN PAPPARDELLE WITH A WHITE WINE CHIVE CREAM SAUCE (v)	11
SALMON STEAK WITH BUTTERED NEW POTATOES, CONFIT VINE PLUM TOMATOES AND DRESSED ROCKET (gf)	15

FROM THE GRILL

7oz STEAK BEEF BURGER WITH MATURE CHEDDAR, BACON, FRIED ONIONS ON A TOASTED PRETZEL BUN, GEM LETTUCE, TOMATO, BURGER RELISH AND THICK CUT CHIPS	14.5
CAJUN CHICKEN BREAST BURGER ON A TOASTED PRETZEL BUN WITH GEM LETTUCE, TOMATO, SWEET CHILLI SAUCE AND THICK CUT CHIPS	13
SPICY HALLOUMI BURGER ON A TOASTED PRETZEL BUN WITH GEM LETTUCE, TOMATO, HERB MAYONNAISE AND THICK CUT CHIPS (v)	12.5

SIGNATURE ROAST

ALL OF OUR ROASTS ARE SERVED WITH THYME ROASTED POTATOES, HONEY ROASTED CARROTS, CELERIAC PUREÉ, BUTTERED SUGAR SNAPS AND A RED WINE GRAVY

BRITISH RUMP OF HEREFORDSHIRE BEEF, SERVED RARE TO MEDIUM WITH A YORKSHIRE PUDDING	14
LOIN OF 'SHIRE' PORK WITH CRACKLING AND AN APPLE & CORIANDER SAUCE	13
BREAST OF CHICKEN SERVED WITH SAGE STUFFING AND PIGS IN BLANKETS	13
GRAIN MUSTARD GLAZED HAM WITH A PINEAPPLE COMPOTE	13
NUT ROAST WITH SAGE, ONION & GARLIC AND A YORKSHIRE PUDDING (v)(n)	12

EXTRAS

YORKSHIRE PUDDING	1
PIGS IN BLANKETS	1.5



MARK HOLMES
EXECUTIVE HEAD CHEF

SIDES

THICK CUT CHIPS (v)(gf)	3	CHARRED BROCCOLI AND TOASTED ALMONDS (ve)(n)(gf)	3
THICK CUT CHIPS WITH TRUFFLE & PARMESAN (v)(gf)	4	CRISPY HALLOUMI FRIES (v)	3
CREAMY MASH (v)(gf)	3	HOUSE SALAD WITH CHILLI AND A HONEY DRESSING (v)(gf)	3
ROCKET AND PARMESAN SALAD WITH A BALSAMIC GLAZE (v)(gf)	3		

SINGLE USE MENU, PRINTED ON PAPER FROM SUSTAINABLE FORESTS WHICH WILL BE DISPOSED OF RESPONSIBLY AFTER YOUR VISIT