

12PM - 4PM

15.5

14.5

13.5

11.5

LIGHT BITES

HOUMOUS WITH LEMON, SESAME, OLIVE OIL AND SEA 4 SALTED TORTILLAS (ve) SCOTTISH SMOKED SALMON WITH SCRAMBLED HEN'S 8.5 EGGS ON A SLICE OF TOASTED BLOOMER

POACHED HEN'S EGGS WITH CRUSHED AVOCADO, CHILLI AND LEMON ON A SLICE OF TOASTED BLOOMER (v)

ARTISAN SOURDOUGH FLATBREADS

WITH GARLIC BUTTER (v) ADD CHEESE (v)		5 1
ROAST & SUNBLUSHED TOMATO WITH MOZZ AND BASIL (v)	'ARELLA	8.5
GRILLED CHICKEN WITH PARMA HAM AND PE	ESTO (n)	9.5
GOATS CHEESE WITH ARTICHOKE, RED PEPP CARAMELISED ONION (v)	PER AND	9.5
PEPPERONI WITH JALAPEÑOS AND FETA CH	HEESE	10

STEAKS

HEREFORDSHIRE BEEF STEAKS, ALL AGED FOR 28 DAYS. SERVED WITH CONFIT VINE PLUM TOMATOES, SAUTÉED MUSHROOMS, THICK CUT CHIPS AND A DRESSED ROCKET SALAD (gf)

NEW 16oz T-BONE	32.5	STEAK SAUCES	
8oz FILLET STEAK	28.5	PINK, GREEN & BLACK PEPPERCORN SAUCE GARLIC BUTTER	2 1
10oz RIB EYE STEAK	26	SUN BLUSHED TOMATO BUTTER	1.5

SALADS

CRISP GEM LETTUCE WITH ANCHOVIES, CROUTONS, BACON, PARMESAN AND A LEMON & GARLIC MAYONNAISE DRESSING	STARTER 8	MAIN 14	ADD CHAR-GRILLED BUTTERFLY CHICKEN (gf) ADD CHAR-GRILLED SALMON STEAK (gf)	4 5
SUPER FOOD MIXED SALAD WITH BEETROOT, AVOCADO, QUINOA, PEAS, POMEGRANATE, PUMPKIN SEED, CUCUMBER, TOMATO, RED ONION AND A BALSAMIC DRESSING (ve)	8	14	ADD CHAR-GRILLED SPICY MARINATED HALLOUMI (v)(gf) ADD TOASTED HONEY DRIZZLED GOATS CHEESE (v)(gf)	3
CRISPY CHILLI BEEF SALAD WITH ROASTED CASHEW NUTS AND A THAI DRESSING (n)	9	15.5	VEGAN AND GLUTEN FREE MENU AVAILABLE. ASK YOUR SERVER OR VIEW THE MENU ON YOUR OWI DEVICE VIA THETOWNHOUSENANTWICH.COM	

SANDWICHES

GRILLED CHICKEN WITH BACON, LETTUCE, TOMATO, MAYONNAISE AND A FRIED HEN'S EGG ON A SLICE OF 9.5 TOASTED BLOOMER BEER BATTERED CATCH OF THE DAY WITH GEM LETTUCE AND CRÉME FRAICHE TARTARE SAUCE ON A 8.5 TOASTED PRETZEL BAP A MARINATED CHICKEN WRAP WITH CHICKPEAS, SPICY MAYONNAISE, TOASTED ALMONDS, SULTANAS AND CRISPY LETTUCE (n) MATURE CHESHIRE CHEESE & RED ONION TOASTIE, PAN FRIED IN GARLIC BUTTER (v) SAUTÉED MUSHROOMS WITH VEGAN CHEESE, TOMATOES, GEM LETTUCE AND SWEET CHILLI SAUCE ON A 75 SLICE OF TOASTED BLOOMER (ve) **MAIN DISHES** SALMON STEAK WITH BUTTERED NEW POTATOES, CONFIT VINE PLUM TOMATOES AND DRESSED ROCKET (gf) 18 GRILLED CHESHIRE PORK & LEEK SAUSAGES WITH MASH, PEAS AND A RED ONION JUS 13 EDAMAME BEAN, PEA & CANNELLINI BEAN PAPPARDELLE WITH A WHITE WINE CHIVE CREAM SAUCE (v) 12 BEER BATTERED CATCH OF DAY WITH THICK CUT CHIPS, MUSHY PEAS AND A CRÈME FRAICHE TARTARE SAUCE 11.5

70z STEAK BEEF BURGER WITH MATURE CHEDDAR, BACON, FRIED ONIONS ON A TOASTED PRETZEL BUN, GEM

CAJUN CHICKEN BREAST BURGER ON A TOASTED PRETZEL BUN WITH GEM LETTUCE, TOMATO, SWEET CHILLI

SPICY HALLOUMI BURGER ON A TOASTED PRETZEL BUN WITH GEM LETTUCE, TOMATO, HERB MAYONNAISE AND

SWEET POTATO, GOATS' CHEESE AND SPINACH WITH VEGETARIAN GRAVY (v)

LETTUCE, TOMATO, BURGER RELISH AND THICK CUT CHIPS

SQUARE PIE WITH THICK CUT CHIPS AND BUTTERED WINTER GREENS

SIDES

SAUCE AND THICK CUT CHIPS

STEAK & ALE WITH GRAVY

THICK CUT CHIPS (v)

THICK CUT CHIPS (v)(gf)	3	CHARRED BROCCOLI AND TOASTED ALMONDS	3
THICK CUT CHIPS WITH TRUFFLE & PARMESAN (v)	4	(ve)(n)(gf)	
(gf)		CRISPY HALLOUMI FRIES (v)	5
CREAMY MASH (v)(gf)	3	HOUSE SALAD WITH CHILLI AND A HONEY	3
ROCKET AND PARMESAN SALAD WITH A BALSAMIC GLAZE (v)(gf)	3	DRESSING (v)(gf)	

(v) VEGETARIAN

(qf) GLUTEN FREE.

(ve) VEGAN.

(n) CONTAINS NUTS

IF YOU HAVE ANY ALLERGENS PLEASE INFORM YOUR SERVER

GRATUITIES NOT INCLUDED, ALL TIPS ARE SHARED AMONGST STAFF.