

BRUNCH Served until 2.30

Full Breakfast, Pen-y-Lan sausage, thick cut streaky bacon, black pudding, beans, grilled tomato, mushroom, fried free-range egg & hash brown (gf*)	9.5
Vegan/vegetarian full breakfast (gf*)	7.5
Benedict croissant served with poached eggs	
Benedict /Florentine (v)/Royale	7.5
Grilled Halloumi, chickpea and hummus salad bowl (v,gf)	5.5/8.5

SANDWICHES Served until 2.30

Served on Smith's white or granary, French stick or pretzel roll served with fries & house salad (gf*)
Upgrade fries to loaded £2.5

Roast beef, fried onions, horseradish	10.5
Coronation chickpea (ve)	8
Smoked salmon, Brie and pickled cucumber	10.5
Townhouse chicken club, chicken, bacon, pesto, lettuce, tomato	10
Breaded fish finger buttie, tartare sauce	10.5

Sides

Chunky chips/fries	4
Truffle cauliflower cheese	4.5
Mac & cheese	5
Caesar lettuce wedge	4.5
Red onion & tomato salad	4

Loaded Fries

Cheese, maple, bacon	5
Guacamole, chilies, spring onion, coriander (ve)	5
Beef chilli, cheese	5
Buffalo chicken, cheese, bacon, Jalapenos	5

NIBBLES

Halloumi bites, tomato salsa (v, gf)	4.5
Mixed olives (ve, gf)	3.5
Selection of breads, olive oil, balsamic vinegar (ve, gf*)	3.5
Anchovies (gf)	4.5
Roasted red pepper & paprika hummus, toasted French stick (ve, gf*)	3.5
Whitebait, tartare sauce (gf)	4

STARTERS

Garlic mushroom and stilton sauce, tortilla basket with truffle (v)	8.5
Slow braised pork cheek, celeriac purée, black pudding crumb, crispy kale (gf)	8.5
Pan fried lamb's liver, fried bread, pomme purée, crispy shallots	7.5
Tempura cauliflower, garlic mayonnaise, soy sauce dip (ve,gf*)	7.5
Soup of the day, fresh bread (v,gf*)	6
Chicken liver parfait, red onion jam, toasted brioche (gf*)	8.5
Crab and pea crostini, toasted bread, tarragon cream cheese (gf*)	8.5
Raclette board, melted Raclette cheese, Shropshire salumi cured meats, crudites, sauteed potatoes, Smiths bread (gf*)	16

MAINS

Dolwen lamb cut of the day, champ mash, roasted butternut squash, pea puree, whipped goat's cheese (gf)	18.5
Pan fried seabass fillet, oriental noodles, shredded vegetables, spicy soy glaze	15.5
Slow roasted Pen-y-Lan pork belly, roasted apple, tenderstem broccoli, sage crushed new potatoes, apple gel (gf)	17
Chicken breast wrapped in Parma ham & basil, with ratatouille and rice (gf)	18
Wild mushroom macaroni, smoked vegan cheese sauce, Shropshire truffle (ve,gf*)	17
Add chicken or crab	4.5
Beer-battered catch of the day, chunky chips, homemade tartare, mushy peas (gf*)	15
Crab mac & cheese, garlic bread (gf*)	9.5/17
Spicy tofu, pepper & pea, jerk rice bowl (ve,gf)	16
Chicken Caesar salad, chicken breast, bacon, anchovies, parmesan, croutons (gf*)	14

Burgers (gf*) served on a brioche bun with baby gem, tomato, fries and slaw (slaw not vegan)

Upgrade to loaded fries for 2.5

Add a hash brown 1.5

Classic Beef patty, Monterey Jack cheese, bacon 14

Chicken Herb marinated breast, stilton and bacon 14

No Bull Vegan burger, guacamole, tomato salsa (ve) 14

Halloumi Harissa & red pepper hummus 14

Lamb Lamb patty with mint and rosemary 14

Slider board choose any 3 from above 14

Steaks

Our steaks are aged 28 days, served with hand cut chips, tomato, mushrooms and cut to order (gf*)

8oz Fillet 30

10oz Sirloin 26

15oz Ribeye 30

30oz Tomahawk 65

(Ideal for sharing)

Sauces

Peppercorn 1.5

Stilton 1.5

Red wine 1.5

Garlic butter 2

Truffle butter 2.5

DESSERTS

Strawberry mousse, meringue, whipped cream (ve,gf) 7

Oreo and chocolate cheesecake 7.5

Baked yoghurt, poached rhubarb and orange (gf) 7

Raspberry and almond Bakewell tart, clotted cream 7

Selection of woodlands ice cream/sorbets (gf) 1.5 per scoop

Cheese board. Celery, grapes, red onion chutney, brie du meus, 10

Wookie hole cheddar, Colston basset, Guest cheese (gf*) 10