

# SUNDAY LUNCH MENU

Served 12pm – 4pm

## STARTERS

Soup of the day (ve/gf)

Chicken liver & truffle parfait, chef's chutney, toasted bread (gf\*)

Caprese salad, mozzarella, tomato, balsamic vinegar (gf)

Wild mushroom in pepper sauce, toasted bloomer (gf\*/df)

Fried whitebait, citrus mayo (gf/df)

## MAINS

Roast topside of beef, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy (gf\*)

Roast rump of Welsh Lamb, roast potatoes, seasonal vegetables, Yorkshire pudding, rosemary gravy (gf\*)

Stonehouse beer battered fish, triple cooked chips, rustic peas (gf\*/df)

Roast lemon and thyme chicken, stuffing, seasonal vegetables, roast potatoes, gravy (gf\*)

Townhouse classic, beef burger, bacon, cheese, salad (gf\*)

Sweet chilli Singapore rice noodles & oriental vegetables (ve/gf)

## FRESHLY MADE WOOD-FIRED PIZZA

Meat feast, beef brisket,  
pepperoni, ham, chillies £12

Med veg, courgette, peppers,  
onions, aubergine £10

Ham & wild mushroom £10

Confit duck, spring onion, hoisin sauce £12

Margherita, buffalo mozerella, tomato £9

Pepperoni £10

## SIDES – All £3.00

Cauliflower & broccoli cheese  
Extra roast potatoes  
Corn on the cob

Stuffing balls & chipolatas  
Triple cooked chips  
Onion rings

## DESSERTS

Double chocolate & hazelnut brownie, chocolate sauce, ice cream

Lemon meringue cheesecake, cream (gf\*)

Crème brulee, Shrewsbury biscuits

Sherry trifle (gf)

Banana fritter, vanilla ice cream

**Two courses £15.95**

**Three courses £19.95**

(gf) - Gluten free (\*) - Option available (v) - Vegetarian (ve) – Vegan (df) – Dairy free

A discretionary service charge 10% will be added to your final bill. Please ask if you wish for this to be removed, but do let us know what we could do better.

If you have any allergies or food intolerances, please speak with a member of the team.