

TOWNHOUSE

BAR & BRASSERIE

À LA CARTE MENU

WHILE YOU WAIT

Olives	4.5
Selection of breads, olive oil & balsamic	3.5
Anchovies	4.5
Balsamic borretane onions	3

STARTERS

Truffled chicken liver parfait, beetroot, pickled mushroom (gf*)	7
Smoked salmon, fennel, avocado ice cream (gf)	7.5
King prawn, tomato gazpacho, chorizo (gf)	7.5
Beef carpaccio, parmesan, capers (gf)	8
Pan fried king oyster mushroom, truffled pea puree, smoked "facon" jam (ve/gf)	6.5

MAIN COURSES

Hoi sin pork tenderloin, carrot puree, spinach, mashed potato (gf)	15.5
Dolwen farm organic reared lamb cut of the day, dauphinoise potatoes olive tapenade, fine beans (gf)	18.5
Pan fried red mullet fillet, mango, oyster mushrooms, guacamole, herbed potatoes (gf)	16
Pesto chicken, tomato, buffalo mozzarella, olives, fondant potatoes (gf)	15.5
Spiced aubergine and tomato, homemade olive and rosemary focaccia (ve,*gf)	14

DESSERTS

Vegan fresh fruit Eton mess (ve,gf)	7
Strawberry and vanilla panacotta (gf,v)	7.5
Salted caramel, chocolate oreo pie, pouring cream (v)	8
Sticky toffee pudding, butterscotch sauce vanilla ice cream (v)	6
Cheese board. Celery, grapes, red onion chutney, brie du meus, wookie hole cheddar, Colston basset, guest cheese (gf*)	10

(gf) - Gluten free (*) - Option available (v) - Vegetarian (ve) - Vegan
If you have any allergies please be sure to let your server know

A **discretionary** service charge of 10% will be added to your final bill.