



NIBBLES

- Bread and Oil (VE)** 3.5
Warm sourdough with extra virgin olive oil and balsamic vinegar
- Marinated Olives (VE)** 3.5
- Nuts (VE)** 3
A choice of cashew or peanuts, seasoned with Chef's choice of flavouring

STARTERS

- Falafel and Hummus (VE)** 5
Served with warm flatbread and finished with basil oil
- Chicken Liver Pâté** 6.5
Served with house chutney and sourdough bread
- Soup of the Day (V)** 4.5
Served with warm sourdough
- Belly Ribs** 7
Slow-cooked with a bourbon glaze and chimichurri dressing
- Gambas Pil Pil*** 8
Prawns and chorizo cooked in chilli and garlic, served with crisp crostini
- Pea and Mint Risotto (V)** Starter - 5.5 Main - 12
Oozy risotto finished with authentic Italian Parmesan
Add Chicken - 3 | Add Prawns - 4

SHARERS

- Townhouse Sharer** 20
Glazed ribs, gambas pil pil prawns, falafel, garlic bruschetta and hummus with warm pitta bread
- Camembert (V)** 15
Creamy baked camembert served with a sweet cranberry compote and crispy crostinis
Please be aware this dish takes 15 minutes to bake

MAINS

- 7oz Beef Burger** 14.5
Served in a brioche bun with fresh tomato, baby gem lettuce and hand-cut chips
- Plant-based Burger (VE)** 12
Served in a brioche bun with fresh tomato, baby gem lettuce and hand-cut chips
- Chicken Supreme** 15
Roasted with dauphinoise potatoes, Tenderstem broccoli and a mushroom and Madeira sauce
- Pork Belly** 15
Served with mustard mash and a red wine jus
- Penne Arrabbiata (VE)** 12
Penne pasta in a lightly spicy arrabbiata sauce
Add Chicken - 3
Add Chorizo - 3
- Loin of Cod** 16.5
Served with asparagus, broad beans, crushed new potatoes and prawn and caper butter
- 8oz Sirloin Steak* | 8oz Fillet Steak*** 18 | 26
Each are cooked to your liking with garlic and herb butter, hand-cut chips and a slow-roasted garlic and thyme tomato
- Choice of Sauce**
Peppercorn - 3
Béarnaise - 3

SALADS

- Townhouse Caesar** Small - 5.5 Large - 11
Classic Caesar salad with crispy gem lettuce, smoked bacon, Parmesan cheese, croutons and Caesar dressing
Add Chicken - 3
Add Prawns - 4
- Tofu Salad (VE)** 12
Roasted cajun tofu, mixed roast vegetables, pak choi and oriental dressing
- Steak Salad** 12
5oz steak, baby gem lettuce, rocket, red pepper, radish, sliced red onion and a balsamic glaze

All our food is proudly cooked from fresh, please allow adequate time for your meal.
If you happen to be in a rush please let your server know

(V) - Vegetarian, (VE) - Vegan. Some of our food may contain nuts and allergens. Please speak to a team member for clarity

SIDES

- Rocket and Parmesan Salad (V)** 3
- Skinny Fries (VE)** 3.5
- Truffle and Parmesan Hand-cut Chips (V)** 4
- Seasonal Buttered Vegetables (V)** 3
- Dauphinoise Potatoes (V)** 4
- Halloumi Fries** 4.5
- Garlic Bread (V)** 4
Add Cheese - 1
- SUNDAY ONLY*
- Cauliflower Cheese** 3.5
- Yorkshire Pudding** 1
- Roast Potatoes** 2
- Seasonal Veg** 3

DESSERTS

- Chocolate Brownie** 7
Served with vanilla ice cream and creamy chocolate sauce
- Cheesecake** 7
Ask your server for the cheesecake of the day
- Sticky Toffee Pudding** 7
Served with caramel sauce and banana
- Selection of Cheshire Ice Creams and Sorbets** 6

DESSERT COCKTAILS

- Chocolate Martini** 7.5
Baileys, Absolut Vanilia and Mozart Dark finished with chocolate
- White Chocolate and Strawberry** 7.5
Muddled strawberries, Mozart white chocolate liqueur, tequila rose, fraise des bois, cream and milk
- Espresso Martini** 8
Absolut Vanilia, Patrón XO, shot of espresso and Mozart Dark

SANDWICHES

Available Monday - Friday, 12pm - 5pm. All served with fries

- Classic Club Sandwich** 10
Chicken and lettuce under bacon with Cheddar cheese, served on your choice of white, brown or sourdough
- Steak Sandwich** 11
Tender steak cooked pink or well done with red onion chutney and feta cheese, served on toasted ciabatta
- Falafel Sandwich** 9
Homemade falafel, hummus and sweet red peppers, served on toasted ciabatta

SUNDAY ROASTS

Available every Sunday from 12pm

Your choice of

Chicken | Pork Belly | Beef
Served with seasonal veg, roast potatoes, Yorkshire pudding and gravy

Vegan Roast (VE)
Veg Wellington with seasonal veg, roast potatoes and vegan gravy

TWO COURSES £15.95
THREE COURSES £19.95

*Supplements apply, excluding sharers

WINE WEDNESDAY

Available every Wednesday

TWO COURSES FOR £25

And half a bottle of wine per person

*Supplements apply, excluding sharers

BOTTOMLESS BRUNCH

Available Sunday - Thursday 12pm - 9pm,
Friday and Saturday 12pm - 5pm

Enjoy a main meal and **bottomless** Prosecco

£35 PER PERSON

T&Cs: Maximum sitting of 1.5 hours

*Supplements apply, excluding sharers

***SUPPLEMENT CHARGES FOR THE ABOVE OFFERS**
GAMBAS PIL PIL £2 | SIRLOIN £3 | FILLET £7

RED WINE

	175ml	250ml	Bottle
Le Rouleur Rouge, Vin de France	5.5	6.7	20
Merlot, Lanya Blackberry and plum fruit	6	7.5	21
Montepulciano d'Abruzzo Colle Sori Medium-bodied and dry, with a typical Italian structure and a hit of herbs	7	8	23
Stump Jump Shiraz Intense ripe red fruit with a smoky spicy finish			25
Rioja Crianza, Ramón Bilbao 100% Tempranillo from Ramón Bilbao's highest altitude vineyards			26
Malbec Don David, El Esteco Full and round with notes of red fruits, leather and hints of chocolate	8	10	28
Yealands Estate Single Vineyard Pinot Noir, Yealands All the youth and vitality of Marlborough with the chin licking ripeness of black cherries and a savoury edge			35
Châteauneuf-du-Pape Rouge, Réserve des Oliviers A wonderful nose of spice and dark fruits followed by a rich, ripe palate with layers of fruit and spice... a real treat			49

WHITE WINE

	175ml	250ml	Bottle
Le Rouleur Blanc, Vin de France	5.5	6.7	20
Pinot Grigio, Via Nova Light, dry and very easy to drink	6	7.5	21
Sauvignon Blanc, Lanya Crisp, lemon and lime flavours	7	8	22
Chardonnay, The Stump Jump, d'Arenberg A fruit-driven Chardonnay with pear drops, floral and tropical notes. A very light use of oak to add roundness and a hit of butter	7.5	8.5	26
Albariño Eidosela Fresh, balanced and pure showing good mineral character. Peach and apricot dominate a textured palate			28
Marlborough Sauvignon Blanc, Yealands Estate Carefully nurtured at Yealands' carbon neutral winery. Citrus notes underpinned with fresh herbs and balanced with a long, crisp mineral finish	8	10	29
2019 Gavi di Gavi DOCG, Fontanafredda Italia's answer to Chablis. Lemons and minerals on the nose followed by a fresh crisp palate			39

For our full selection of spirits, ales, craft beers or shots, please ask your server

ROSÉ WINE

	175ml	250ml	Bottle
West Coast Swing White Zinfandel, The Wine Group Strawberry and tropical fruit with a touch of sweetness	6	7.5	21
Pinot Grigio Blush, Il Sospiro Light and dry	6.5	8.5	23
Côtes de Provence Rosé Love by Léoube, Château Léoube Beguiling and elegant fruit, dry, super smooth and balanced body. Very moreish	9	10	35

PROSECCO AND CHAMPAGNE

	125ml	Bottle
Prosecco	6.5	32
Rosé Prosecco		32
ThinK Prosecco (V)		34
ThinK Rosé Prosecco (V)		36
Veuve Clicquot, Yellow Label Brut	12	70
Veuve Clicquot, Rosé	14	80
Laurent-Perrier Rosé		90

DRAUGHT

	Half	Pint
Peroni (5.1%)	3.2	5.95
Asahi (5%)	3.2	5.95
Glen Affric Bevvie Across the Mersey (4.2%)	3	5.75
Guinness (4.2%)	3	5.5
Cornish Orchards Cider (5%)	2.8	5.5
Meantime Anytime IPA (4.7%)	3.2	5.95
Love Lane Baltic Double Haze (6.2%)	3.2	5.95
Alhambra Especial (4.8%)	3	5.75

BOTTLED

Heineken (5%)	4.8	Wyld Wood Organic Cider (6%)	5.5
Peroni (5.1%)	4.8		
Peroni Gluten-free (5%)	4.8	Cornish Orchards (4%) Blush Berry Hedgerow	5.5
Corona (4.5%)	4.8		
Estrella Damm (4.6%)	4.8	Peroni Libera (0.0%)	4.5
Moretti (4.6%)	4.8	Erdinger Alkoholfrei (<0.5%)	5
Modelo (4.5%)	4.8		

COCKTAILS

Pornstar Martini Absolut Vanilia, Passoã, pineapple juice, passion fruit purée, passion fruit syrup and a shot of Prosecco	9
Cosmopolitan Absolut Citron, Cointreau Blood Orange, cranberry juice and lime juice	8
French Martini Absolut Vanilia, Chambord, fresh raspberries and pineapple juice	8.5
Mojito Havana 3, mint leaves, fresh lime juice and gomme topped with soda	8.5
Free as a Bird Hendrick's, elderflower liqueur, elderflower syrup, lemon juice, cucumber and mint, topped with Prosecco	9
Bramble Bombay Sapphire, Crème de Mûre, blackberries and lemon juice	8.5
Townhouse Sling Tanqueray, Cherry Heering, Solerno Blood Orange and lemon juice	8.5
The Bowler Hat Sipsmith Lemon Drizzle Gin, cherry liqueur, fresh lemon juice, egg white and gomme	8.5
Grapefruit and Basil Collins Hendrick's, fresh grapefruit juice, fresh lemon juice, pamplemousse and lemonade	8.5
Piña Colada Koko Kanu, fresh lime juice, coconut gomme, fresh pineapple juice, cream and milk	9
Old Fashioned Woodford Reserve, bitters and sugar	8.5
Espresso Martini Patrón XO Cafe, Absolut Vanilia, Mozart Dark and a shot of espresso	9
3 Mirrored Feeling Sailor Jerry, Grand Marnier, Hennessy, lemon juice and gomme	8.5
Passion Punch Havana 7, Havana 3, Sailor Jerry, Goslings 151, Passoã, fresh lime juice and passion gomme	9
Lychee Elderflower Daiquiri Koko Kanu, lychee liqueur, fresh lime juice, lychee purée and elderflower gomme	9
Summer Breeze Hennessy, Aperol, fresh pineapple juice, banana gomme and fresh lime juice	9
Mango Guava Margarita El Jimador, Cointreau, fresh lime juice, mango purée and guava gomme	8.5
Sandía Smash El Jimador, fresh lemon juice, watermelon liqueur, watermelon gomme, mint and soda	8.5
Peach Spritz Peach Schnapps, peach purée, Aperol, gomme, Prosecco and soda	8.5
Berry Bourbon Maker's Mark, blueberry liqueur, fresh lemon juice, gomme and ginger ale	9
Strawberry Long Island El Jimador, Eristoff, Havana 3, Beefeater, Cointreau, fraise liqueur, fresh lime juice and lemonade	9

SPECIALITY GIN SERVES

40ml gin

Hendrick's Cucumber, strawberries and Fever-Tree tonic	8.5
Slingsby Rhubarb Blueberries, strawberries, raspberries and Fever-Tree tonic	8.5
Brockmans Strawberries, raspberries, blackberries and Fever-Tree tonic	8.5
Hoxton Pineapple, orange slices, peach bitters and Fever-Tree tonic	8.5
Gin Mare Rosemary, lemon, juniper berries and Fever-Tree Mediterranean tonic	8.5
Edinburgh Gin Thyme, orange slices and Fever-Tree tonic	8.5
Whitley Neill Rhubarb & Ginger Ginger strips, blackberries, raspberries and Fever-Tree tonic	8.5
Liverpool Watermelon, basil and Fever-Tree tonic	8.5
The Botanist Basil, cucumber, lemon and Fever-Tree elderflower tonic	8.5
Portobello Road Orange slices, juniper berries and Fever-Tree tonic	8.5
Whitley Neill Quince Pears, apple slices and Fever-Tree tonic	8.5
Tanqueray Sevilla Orange, lemon, lime and Fever-Tree tonic	8.5
Chase Pink Grapefruit & Pomelo Orange slices, lemon slices and Fever-Tree tonic	8.5
Gin Ting Half a passion fruit, lime, strawberries and Fever-Tree tonic	8.5
Boe Violet Blueberries, lemon, juniper berries and Fever-Tree tonic	8.5
Bulldog Strawberries, star anise and Fever-Tree tonic	8.5

DRAUGHT SOFT DRINKS

	Glass	Pint
Pepsi Max Diet Pepsi Lemonade	2.5	3.5

FRESH JUICE

	Glass	Pint
Apple Pineapple Orange Cranberry Grapefruit	2.5	3.5

SOFT DRINKS

Coke Bottle (300ml)	3	San Pellegrino Limonata	2.5
Diet Coke Bottle (300ml)	3	San Pellegrino Aranciata	2.5
Fever-Tree Tonic (All Flavours)	2.5	Fentimans Rose Lemonade	3
Bottled Still Water	Small - 2.5 Large - 5	Fentimans Mandarin & Seville Orange Jigger	3