ALL DAY BREAKFAST

Fruit salad	7.50
Lorne sausage, tattie scones	7.50
Ham hock hash, fried duck egg	9.50
Kedgeree	10.00
Eggs Benedict, Florentine (v) or Royale	12.00
Smoked salmon and scrambled eggs	13.50
Full English	9.00/14.00
eggs any style, sausages, bacon, tomato, mushroom & black pudding	

SUNDAY ROAST

Isle of Wight chilled tomato soup (vg) House-cured salmon, pickled cucumber Heritage tomato salad, basil oil (vg) Hereford beef or roast leg of lamb with Yorkshire pudding or Banham chicken with stuffing, all served with roast potatoes, cauliflower cheese, seasonal vegetables Ice cream & sorbet Cherry and chocolate tart British cheese 2 COURSES 27.00 3 COURSES 30.00

STARTERS

3.00

Morecambe Bay oysters

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Isle of Wight chilled tomato soup (vg) (gf)	6.00				
House-cured salmon, pickled cucumber	8.50				
Twice-baked smoked haddock souffle	10.00				
Steak tartare, Burford brown egg	12.00				
Devonshire dressed crab (gf)	14.00				
Seared scallops, pea puree, bacon	14.50				
SALADS & VEGETABLES					
Heritage tomato salad, basil oil (vg) (gf)	8.00/12.00				
Pearl barley, white asparagus, truffle (vg)	9.00/13.00				
Chicken salad, bacon, avocado, Keens cheddar (gf)	10.00/14.00				
Cauliflower, buckwheat granola, pickled radish (vg)	11.00/15.00				
Smoked trout salad, spinach, soft boiled egg	12.00/16.00				
MAINS					
Mince & potatoes	14.00				
Rainbow trout, Jersey Royals	14.00				
Fish & chips	16.00				
Townhouse cheeseburger, tomato & gherkin, chips	16.00				
Herdwick rack of lamb, confit potatoes, peas	24.50				
Halibut, asparagus, girolles, cockle vinaigrette (gf)	29.50				

SIDES All at 5.00

Chips Herb salad
Roasted Jersey Royals Steamed spinach
Mash Purple sprouting broccoli
Butter lettuce & avocado Spring greens, broad beans

V-suitable for Vegetarians, vg- suitable for Vegans, gf-suitable for gluten free, please let us know if you have any allergies

DESSERTS

Blueberry mousse	7.50	Townhouse biscuits	3.00
Lemon cheesecake	7.50	Chocolate truffles	3.00
Strawberry meringue	7.50	Chocolate cake	5.00
Cherry chocolate tart	7.50	Gingerbread	5.00
Peanut coupe	7.50	Lemon drizzle cake	5.00
Raspberry trifle	7.50	Battenberg	5.00

BLOODY MARYS 10.00

Soho Bloody Mary Grey Goose, house spice mix,

BRITISH CHEESE – Lancashire, Cornish Blue, Golden Cenarth

lemon, tomato

Maria Bianco

Grey Goose Le Citron, Martini Bianco, tomato, lemon, house spice mix, fresh raspberries

Mary AmerGrey Goose L' Orange, Amer Picon, lemon, smoked spiced horseradish, chilli, beer

9.00

Heirloom Mary
Grey Goose, pineapple, tomato, Umeshu,
green tabasco,wasabi

HIGH TEA					
Sausage roll	6.50	Fish fingers	8.50		
Welsh/ Buck rarebit	7.00	Ham, egg & chips	10.00		
Scotch duck egg	7.50	Macaroni cheese (v)	11.00		

A discretionary service charge of 12.5% will be added to your bill.

BRUNCH