

TOWN HOUSE

À LA CARTE

FOR THE TABLE

Wild Mushroom Arancini **V** £12
Grana Padano

Padron Peppers **VE** £9
basil & garlic sauce

STARTERS

Beef Carpaccio £19
figs, pecorino

Dressed Dorset Crab £18
Guinness bread

Pan Fried Scallops £20
seaweed salad, ponzu & sesame dressing

Burrata **V** £17
heritage tomatoes, pesto, focaccia crostini

Soup of the Day **V** £11

SALADS

Superfood Salad **VE** £18.5
*spinach, broccoli, edamame,
chia, sesame, chilli*

Autumn Salad £18
chicken, artichokes, balsamic dressing

Caesar Salad £18
anchovies, Grana Padano, St. Ewe's egg

MAINS

Dover Sole, *grilled or meunière* £55

Chicken Milanese, *rocket, capers, Grana Padano* £28

Butterflied Prawns, *garlic, herb butter, lime* £28

Fillet of Black Cod, *miso glaze, pak choy, sticky jasmine rice* £36

Massaman Curry, *baby corn, potato, pak choi* **V** £24

Add: chicken | prawns | salmon | all £10

Gressingham Duck Breast, *sweet potato purée, pomegranate jus* £34

Butternut Squash Risotto, *sage, Gorgonzola, pine nuts* **V** £28

Scottish Pan-Fried Salmon, *green beans, lemon, béarnaise* £31

FROM THE GRILL

Grass-Fed Black Angus Steak
8oz Sirloin £42 | 6oz Fillet £45
béarnaise or peppercorn sauce & fries

Suffolk Pork Chop £32
Red Delicious, apple cider jus

SIDES £6.5

Fries **VE** | Chunky Chips **VE**

Creamed Mash **V**

Sautéed Green Beans, *shallots* **VE**

Honey & Rosemary Roasted Carrots **V**

Sautéed Tenderstem Broccoli **VE**

Green Salad, *radish, pecorino* **VE**

Spinach: *steamed* **VE** | *buttered* **V** | *olive oil* **VE**

Some of our dishes contain allergens. If you or a member of your party require any further information, please ask your server for a copy of our allergens menu, which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

TOWN HOUSE

V Vegetarian | VE Vegan

Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk. Our fish is a prime Scottish sustainable salmon fillet, cured and smoked by Chapel and Swan at their smokehouse in Exning, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs. We use Bailies Coffee, an ethical, and sustainable roastery from Belfast, Northern Ireland, which sources coffee directly from their farming partners, and promotes the finest quality. Rare Tea Company is an independent company based in London. Indulge in our exquisite collection of hand-sourced teas, curated by Henrietta Lovell. The company was founded in 2004, by Henrietta Lovell (known as the Tea Lady), to source and supply the world's best loose leaf tea - direct from farmers and their tea gardens.