



À LA CARTE MENU

SHARERS

Townhouse Sharer

Glazed ribs, crispy fish cakes, chilli king prawns, garlic bruschetta and hummus with warm pitta bread

20

Camembert (V)

Creamy baked camembert served with a sweet cranberry compote and crispy crostinis

Please be aware this dish takes 15 minutes to bake

15

STARTERS

Bread and Oil (V)

Warm sourdough with extra virgin olive oil and balsamic vinegar

3.5

Hummus (V)

Topped with feta, tomato and harissa jam and warm pitta bread

5

Gordal Olives (V)

4.5

Fish Cakes

Cod and salmon fish cakes with creamed spinach and chive oil

6

Chicken Liver Pâté

Served with house chutney and sourdough bread

6.5

Soup of the Day (V)

Served with warm sourdough

4.5

Belly Ribs

Slow-cooked with a bourbon glaze and chimichurri dressing

7

Prawn Cocktail Tartare

King prawns, radish, tomato and harissa dressing, served on a crispy gem lettuce

7.5

Wild Mushroom Risotto (V)

Finished with truffle oil and parmesan

Starter - 5.5 / Main - 12

MAINS

7oz Beef Burger

Served in a brioche bun with fresh tomato, baby gem lettuce and hand-cut chips

14.5

Chicken Supreme

Roasted with lentils, mushrooms and broccoli and a cream cider sauce

15

Pork Belly

Slow-cooked and served with horseradish mash potato, honey-glazed carrots, confit shallots and red wine jus

15

Linguine Pasta

Served with julienne courgettes, broccoli sauce and parmesan

12

Add Chicken - 3

Pan-fried Hake

Served with a cauliflower purée, confit leek, basil pesto and new potatoes

16.5

Pan-fried Salmon

Served with winter butternut squash salad and mint dressing

15

8oz Rib Eye Steak / 8oz Fillet Steak

Each are cooked to your liking with garlic herb butter, hand-cut chips and a slow-roasted garlic and thyme tomato

18 / 26

Choice of Sauce

Peppercorn - 3 / Béarnaise - 3

SIDES

Rocket and Parmesan Salad (V)

3

Skinny Fries (V)

3.5

Hand-cut Chips (V)

4

Seasonal Buttered Vegetables (V)

3

House Salad (V)

3

Creamy Mashed Potato (V)

4

Gordal Olives (V)

4.5

SALADS

Townhouse Caesar

Classic Caesar salad with crispy gem lettuce, smoked bacon, parmesan cheese, croutons, capers and Caesar dressing

Small 5.5 / Large 11

Add Chicken - 3 / Add Prawns - 4

Roast Beetroot Salad

Roasted beetroot with lentils, butternut squash, mixed leaves, honey glazed fig and walnut dressing

12

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. Some of our food may contain nuts and allergens. Please speak to a team member for clarity

DESSERTS

Chocolate Brownie
Served with vanilla ice cream, creamy Guinness chocolate sauce and honeycomb
7

Orange Cheesecake
Served with apricot jam
7

Sticky Toffee Pudding
Served with with caramel sauce and cinnamon ice cream
7

British Cheese Board
Selection of British cheeses, crostinis, olives, salted almonds and quince jelly
8

Selection of Cheshire Ice Creams and Sorbets
5 / 7

DESSERT COCKTAILS

Chocolate Martini
Baileys, Absolut Vanilia, Mozart Dark finished with chocolate
7.5

White Chocolate and Blueberry
Muddled blueberries with white chocolate, blueberry and apple liqueurs, fresh milk and cream and a biscoff rim
7.5

Espresso Martini
Absolut Vanilia, Patrón XO, shot of espresso and Mozart Dark
8

WINES AND SPARKLING

RED

175ml / 250ml / Bottle

Le Bosq Rouge
19

8km Merlot
Plums and blackberries dominate this wine, with subtle spicy and vanilla notes
6 / 7.5 / 21

La Campagne Cabernet Sauvignon
Soft, fruity and easy to drink with blackcurrant and ripe berries showing through
6.5 / 8 / 23

Footsteps Shiraz
A smooth, juicy, medium-bodied wine with a ripe red berry character and subtle spice
7 / 8.5 / 24

Ruffino Chianti
Floral and fruity notes that lead towards spicy scents of white pepper and hazelnuts
7.5 / 9.5 / 26.5

Portillo Malbec
Fresh and fruity nose, enhanced by hints of plum, blackberries and a touch of vanilla
8 / 10 / 28

Altos Ibéricos, Rioja Crianza
Notes of ripened black fruits and aromas including cocoa and nutmeg
30

Vavasour Pinot Noir
A luscious and aromatic wine, which features black cherry, plum and anise spice
35

Châteauneuf-du-Pape Cuvée Sainte Vierge
Powerful and complex red fruits and ripe black fruits with spicy notes
47

ROSÉ

175ml / 250ml / Bottle

Rugged Ridge Zinfandel Rosé
Medium sweet pink with sweet raspberry, watermelon and strawberry fruit
5.5 / 7 / 20

Corte Vigna Pinot Grigio Rosato, Pavia
Medium dry rosé with flavours of strawberries and cherries
6 / 7.5 / 22

Côtes de Provence Rosé, Minuty
Bright and perfumed, this wine offers up peach, candied orange and hints of red summer berries
32

WHITE

175ml / 250ml / Bottle

Le Bosq Blanc
19

Casa Vista Sauvignon Blanc
Citrusy, crisp and fresh
6 / 7.5 / 21

Corte Vigna Pinot Grigio delle Venezie
Dry, light and easy to drink with a clean fruity flavour
6.5 / 8 / 23

Kleine Zalze Cellar Selection Chardonnay
A vibrant, lively wine with aromas of green melon and pear
7 / 8.5 / 25

Jean-Luc Colombo Picpoul de Pinet
A rich, mouth-filling wine with notes of fresh flowers, ripe summer stone fruit and melon
7.5 / 9 / 26

Pulpo, Albariño Rías Baixas
Fresh and fruity with white flowers, green apple and peach aromas
7.5 / 9.5 / 27

Vavasour Sauvignon Blanc
A flavoursome Marlborough Sauvignon Blanc, with restrained tropical fruits and watermelon
8 / 10 / 29

Toledana Gavi di Gavi
Soft white wine that's very aromatic with scents of fresh fruit and white flowers. Dry but refreshing, keen and well-balanced
37

PROSECCO AND CHAMPAGNE

125ml / Bottle

Prosecco
6 / 28

Galanti Sparkling Rosé
6 / 28

Think Prosecco (V)
30

Veuve Clicquot, Yellow Label Brut
12 / 70

Veuve Clicquot, Rosé
14 / 80

Laurent-Perrier Rosé
90

PLEASE ASK YOUR SERVER ABOUT OUR CURRENT SELECTION OF DRAFT, BOTTLED AND LOCAL BEERS

**WINE
WEDNESDAY**
TWO COURSES
FOR £20
AND HALF A BOTTLE
OF WINE PER PERSON

**PROSECCO
FRIDAY**
BOTTLE OF PROSECCO
FOR £20
AVAILABLE 4PM - 10PM
PLUS LIVE MUSIC EVERY WEEK

**BOTTOMLESS
BRUNCH**
TWO COURSES
FOR £35
PLUS UNLIMITED PROSECCO
SERVED 12PM - 5PM
7 DAYS A WEEK

Ask your server for more details

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