

MENU

FOOD TO STAY IN FOR



LIGHT BITES & SMALL PLATES

EDAMAME BEANS (P)	6
JERUSALEM ARTICHOKE CROQUETTES salt baked celeriac	8
CHARRED PADRON PEPPERS (P) smoked maldon salt	8
TUNA TARTARE radish, pine nuts	14
TRUFFLE & PARMESAN ARANCINI	8
RAW CRUDITÉS (P) hummus	6
ROASTED PLUM TOMATO SOUP (P) basil oil	6

SIDES

TENDERSTEM BROCCOLI & PINE NUTS	4
ROCKET & PARMESAN SALAD	5
SKINNY FRIES	4
SWEET POTATO FRIES	5.5

SEASONAL SALADS & MAINS

ARTICHOKE SALAD (P) gem lettuce, edamame beans, natural yeast	12/16
CHICKEN COBB chopped roast chicken, mozzarella, chickpeas	11/15
SUPERGRAIN SALAD (P) charred broccoli black quinoa, puffed corn	10/13
ROASTED CAULIFLOWER (P) baby spinach, hummus, tahini & miso	13
LOBSTER CURRY fragrant cardamon rice	36
ROASTED COD spiced aubergine, tomato chutney, harissa yogurt	18
PRAWN LINGUINE chilli, garlic	16
30 DAY AGED SIRLOIN rocket salad, skinny fries, herb butter	28

BURGERS & SANDWICHES

BEETROOT & BLACK QUINOA BURGER (V) caramelised red onions, braised red cabbage, halloumi	16
TOWNHOUSE BURGER aged beef, smoked streaky bacon, house relish, Lincolnshire poacher	18
CRISPY DUCK WRAP spring onions, cucumber, hoisin	12
THE MAYFAIR CLUB grilled chicken, bacon, boiled duck egg	18

All burgers & sandwiches served with house slaw, skinny or sweet potato fries

PUDDINGS & CHEESE

STICKY TOFFEE PUDDING pecans, vanilla ice cream	7	ROSELLA'S TIRAMISU	7
BAKED VANILLA CHEESECAKE blueberry compote	7	THE DANDY SUNDAE	7
		HOME COUNTIES CHEESE PLATE oatcakes, plum & walnut chutney	12