

The TownHouse bar & restaurant

Evening menu

Valentines - £35 for 3 courses

Starters

Thyme scented vegetables, lemon aioli, roast aubergine puree and home baked bread (v)

Rare roast beef on hot dripping toast, parsley and caper salad, horseradish cream and sea salt

Chew valley smoked salmon, roast beetroot and potato pancake, tarragon oil

Sharing platter for 2 - Carmarthen air dried ham, chicken liver and port parfait, chew valley smoked salmon,
vegetarian antipasti, home baked bread

Seared Cornish scallops, Stornaway black pudding, Carmarthen ham, London particular (4.50 supp)

Mains

Herbed potato gnocchi, leek and mushroom ragu, goats cheese sauce, roast red onions (v)

Fillet of wild seabass, saffron potatoes, crab, vegetable and pearl barley broth

Roast breast of Chicken, mini pheasant Kiev, new potatoes, creamy leeks and smoked bacon

Roast rump of lamb, Lancashire hotpot, smoked Cornish goats cheese, spring greens, mint sauce

20oz dry aged ribeye steak for two, spring greens, triple cooked chips, three sauces

Desserts

Cinnamon and nutmeg Cambridge burnt cream

Treacle tart with clotted cream ice cream

Vanilla bean ice cream with a shot of espresso

Mini dessert selection for 2

English artisan cheeseboard, chutney and biscuits (£3.50 supp)

Any tips you leave go 100% to our waiting staff and are shared out amongst the team at the end of the evening. We take nothing away from them. So if they've been attentive, helpful and generally rather lovely, please do let them know. It'll keep them all happy and smiley.

Nick & Vanessa