

Dinner

Hors D' Oeuvres

- Caviar, Finest Quality Sturgeon, Served Classically on Ice with Blinis & Sour Cream £90.00
Antipasto Board, Interesting Array of Starters, Charcuterie, Bread & Dips, Great for Sharing! £11.50
Seasonal Soup (Please ask) £5.50
Fish Soup, Gruyere Croutons & Alioli £7.50
Shellfish Cocktail, Sauce Marie Rose £8.50
Baked Scallops 'in the Shell', Gruyere, Parmesan, Herb Crust, Garlic Bread £9.50
King Prawn Thermidor £9.50
Smoked Salmon, Remoulade, Capers & Lemon, Toasted Loaf £7.95
Townhouse Fish Cakes, Creamy Prawn & Spinach Sauce £6.95
Goats Cheese Garlic Toasts, Provencale Tomatoes, Black Olives (V) £6.50
Wild Mushroom Pancake (V) £6.50
Skewered Chicken Tikka, Spiced Yoghurt, Minted Cucumber £7.50
Aromatic Duck Spring Rolls, Mango Asian Slaw, Spiced Plum Dip £7.50
King Prawns Tossed in Garlic, Chilli Butter, Olive Oil & Basil, Ciabatta Great for Mopping Up! £9.50
Rustic Terrine of Pulled Ham & Pheasant, Red Cabbage, Apple Chutney, Country Toast £7.50

No Bull, Best Steaks in Town

Aged For 35 Days for Tenderness & Good Old Fashion Flavour
Rare, Medium & Always Well Done!

Served with Skinny or Fat Chips, Grilled Tomato, Watercress Garnish

16oz T-Bone £25.50
Huge Lump of Meat,
Best of Both Sirloin and Fillet
Matured on the Bone

12oz Rib-Eye £18.50
Excellent Flavour,
Best all Round Steak

10oz Sirloin £18.50
Thick Cut Classic Entrecote
with an Edging of Fat

8oz Fillet £22.50
Always Tender Fat Free
16oz Fillet £46.00
Roast Middle Cut to Share,
Chateaubriand Sauce

Sauces £2.00
Béarnaise, Diane,
Au Poivre, Blue Cheese,
Mushroom & Whisky



Surfed £5.00
All Steaks can be Sautéed in
King Prawns, Garlic & Herb Butter

Other Grills & Specialties

- Provencale Lamb Rump with Braised Shoulder, Shallot, Gratin Potato & Spinach £16.50
Roast Pork Belly with Apple, Crackling, Braised Pig Cheek, Black Pudding & Potato Croquette £15.50
Classic Coq au Vin with Grilled Toulouse Sausage, Creamed Potato & French Beans £14.50
Seared Calves Liver, Dry Cured Bacon, Oxtail, Fondant Potato, Onion Gravy £16.00
Pan Fried Halibut & Queenie Scallops, Creamed Savoy Cabbage & Pancetta, House Mash £17.50
Baked Cod Loin, Chorizo Shellfish & Tomato Sauce, Olive Crushed Potato £16.50
Pan Fried Sea Bass with Razor Clam, Crab & Mussel Butter, Seafood Croquette £16.50
Veal Escalope with Sage, Capers & lemon, Sauté Rosemary Potatoes, Bacon Greens £16.50
Gnocchi, Vegetable & Watercress Broth, Crunchy Egg (V) £13.50
Butternut Squash Risotto, Toasted Pinenut, Truffle Oil & Rocket (V) £13.50
Catch / Dish of the Day (Please Ask)

Side Orders @ £3.00

- Fat or Skinny Chips, Alioli Dip
Seasonal Vegetables
Creamed Spinach
Herby Mushrooms
Bacon Greens & Shallots
House or Tomato (3 Type) Salad

Desserts

- Steamed Chocolate Sponge Pudding, Custard £5.95
Sticky Toffee Pudding, Molten Butterscotch Sauce & Ice Cream £5.95
Crème Brulee, Caramel Glaze, Winter Berries £5.50
Rhubarb & Custard Cheesecake £5.50
Fresh Fruit Salad, Lime Sorbet £5.00
Ice Cream, 3 Scoops £4.50

Cheeseboard @ £7.50

- Townhouse Chutney, Crackers, Glass of L.B.V Port £3.00
Oxford ISIS, Soft, Honey & Mead
Isle of Mull Cheddar
Normandy Rustique Camembert
Golden Cross, English Goats Cheese
Shropshire Blue Stilton

Cognac & Armagnac 35ml

- Cognac VS £4.00
Janneau VSOP £4.00
Cognac VSOP £4.50
Hine Antique £6.00
Hennessy XO £9.50

Coffees & Teas

- Americano £2.20
Espresso £2.20
Latte £2.70
Machiato £2.70
Cappuccino £2.70
Mocha £2.90
Hot Chocolate £2.70
Selection of Teas £2.50

Liqueur Coffee @ £6.50

- Irish- Irish Whiskey
Irish Cream- Baileys
Calypso- Tia Maria
Italian- Amaretto
French- Grand Marnier
Jamaican- Dark Rum
Café Royale- Brandy

Note: All food may contain traces of Nuts or Wheat
Due to Our Insistence on Fresh Quality Produce, Some Dishes may be Unavailable or Subject to Change

