

Breakfast and Brunch

Complimentary to residential guests
Everyday 7.30am till 12.00 noon £12.50

To Begin

Muesli, Porridge with Honey, Selection of Cereals
Fresh Fruit Salad
Granola, Sliced Banana, Natural Yoghurt
Fruit Yoghurt

Soft Drinks & Juices – Orange, Pineapple, Grapefruit, Cranberry, Apple, Tomato
Choice of Teas & Coffee

Mains / Light Bites

Durham Grill- Dry Cured Bacon, Butchers Sausage, Mushroom, Tomato, Black Pudding, Heinz Beans, Eggs anyway
Thick Cut Smoked Bacon Steak, Two Fried Eggs, Classic Garni
Meat Free- Double Egg any way, Croquette Potato, Mushroom, Tomato, Heinz Beans
Continental- Selection of Cured Meats & Cheeses, Antipasto, Grilled Ciabatta
Benedict - Poached Eggs and Bacon on Toasted Muffin, Hollandaise Sauce
Royale - Poached Eggs and Smoked Salmon on Toasted Muffin, Hollandaise Sauce
Florentine - Poached Eggs and Spinach on Toasted Muffin, Hollandaise Sauce
Eggs any style on Toast however you like them
Scrambled Eggs with Smoked Salmon or Grilled Toulouse Sausage
Boiled Eggs with Buttered Soldiers

Omlette

Smoked Haddock & Parmesan
Spinach, Goats Cheese
Ham & Cheese
Mature Cheddar, Tomato & Mushroom (V)

Breakfast Roll

Build your own with filling of your choice from list
1 fillings - £3.50 2 fillings - £4.50 3 fillings - £4.95
Bacon, Egg, Sausage, Tomato, Mushroom or Black Pudding

Traditional Sandwiches @ £4.95

In Sliced White or Granary, Salad Garnish
Bar and Garden Terrace only 10.00am till 9.30pm

Mature Cheddar
Roast Rare Beef
Honey Roast Ham
Prawn
Smoked Salmon

Welsh Rarebit, made with Cumberland Ale & Mature Cheddar £6.00
French Fries £2.00

Townhouse Club – Ultimate Toasted Triple Decker Generously Layered with Chicken & Ham, Egg, Salad, Mayo, Fries £6.50

Grilled Steak – Classic Entrecote with Mushroom & Onions in Ciabatta, Fries £8.50

Townhouse Burger – 6oz Grilled Ground Rib-Eye, Goey Cheese & Bacon in a Lightly Toasted Bun, 'All the Fixins', Fries, Dips for Dunking! £8.50

Townhouse Afternoon Tea

Monday to Saturday 3pm – 5pm

Finger Sandwiches (Choose two), Scones, Jam & Clotted Cream, Fancy Cakes,
Tea or Coffee of Your Choice

£10.95 per person

£15.95 including a glass of Champagne

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

Lunch

Table D'hôte

Monday to Saturday 11.30am - 2.30pm
Fixed Price 2 Course £15.50 3 Course £18.00

Something to Begin / Light Bites @ £6.50

Seasonal Soup (Please ask)
Shellfish Cocktail, Sauce Marie Rose
Parma Ham & Melon
Rustic Ham & Game Terrine, House Chutney, Country Toast
Smoked Salmon, Celeriac Slaw
Aromatic Duck Spring Rolls, Spiced Plum Dip
Garlicky Goats Cheese Toasts, Provencale Tomato (V)
Wild Mushroom Pancake (V)
Townhouse Fish Cakes, Creamed Spinach & Prawn Sauce
King Prawns Tossed in Garlic, Chilli Butter, Olive Oil & Basil, Ciabatta Great for Mopping Up! (£3.00 Supplement)

Mains @ £11.50

Antipasto Board, Interesting Array of Starters, Charcuterie, Bread & Dips, Great for Sharing!
Seared Calves Liver, Crispy Bacon, Champ Potato, Winter Greens, Onion Gravy
Smoked Haddock, Mash, Soft Poached Egg, Mustard Cream Sauce
Thick Cut Smoked Bacon Steak, Chunky Chips, Buttered Peas
Beef Stroganoff, Creamy Mushroom Paprika Sauce, House Mash
Bangers & mash, Beer Braised Onion Gravy
Traditional Fish & Chips, Tartare Sauce
Cod Loin & Welsh Rarebit Bake, Seafood Croquette
Grilled Toulouse Sausage, Creamed Potato, Fried Egg, Crispy Onions
Butternut Squash Risotto (V)
Chicken Red Wine Sauce, Fondant Potato
Veal Parmigiana, Rosemary Potatoes
Townhouse Burger, 6oz Grilled Ground Rib-Eye, Goey Cheese & Bacon in a Lightly Toasted Bun, 'All the Fixins', Fries & Dips for Dunking!
Catch/Dish of the Day, Please Ask

Puddings & Desserts @ £5.50

Farmhouse Cheese, Townhouse Chutney, Biscuits
Steamed Chocolate Sponge Pudding, Custard
Sticky Toffee Pudding - Molten Butterscotch Sauce, Vanilla Ice Cream
Crème Brulee, Caramel Glaze, Winter Berries
Rhubarb & Custard Cheesecake
Fresh Fruit Salad, Lime Sorbet
Selection Ice Cream (3 Scoops)

No Bull, Best Steaks in Town

Aged For 35 Days for Tenderness & Good Old Fashion Flavour
Rare, Medium & Always Well Done!
Served with Fat or Skinny 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

Late Traditional Sunday Roast

Served from Midday - 6pm
Adult £12.50 Child £6.50

Sirloin of Beef, What Sunday is all about, Creamy Horseradish Sauce
Loin of Pork, Crackling until it runs out, Apple Sauce
Leg of Lamb, Studded with Rosemary, Mint Sauce
All Served with Yorkshire Pudding, Roast Potato, Seasonal Vegetables, Proper Gravy & All 'Trimblings'

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