



## À LA CARTE MENU

### NIBBLES

**Bread and Oil (V)**  
Warm sourdough with extra virgin olive oil and balsamic vinegar  
**£3.50**

**Hummus (V)**  
Topped with feta, mint, smoked paprika and warm pitta bread  
**£4.50**

**Sriracha Cashews (V)**  
Cashews roasted in sriracha  
**£3.00**

**Olives (V)**  
A selection of mixed olives in a lemon and herb oil  
**£4.00**

### SHARERS

**Townhouse Sharer**  
Crispy arancini, chilli and garlic prawns, jerk wings, glazed ribs and roast falafel  
**£20.00**

**Camembert (V)**  
Creamy camembert topped with honey, granola and thyme. Served with a selection of vegetable crudités and crispy crostinis  
*Please be aware this dish takes 15 minutes to bake*  
**£15.00**

### STARTERS

**Chicken Liver Pâté**  
Served with house chutney and fresh bread  
**£6.50**

**Risotto Primavera**  
Selection of seasonal vegetables finished with parmesan  
**£5.00 / £11.00**

**Mozzarella and Basil Arancini (V)**  
Served with a smoked tomato ragu  
**£6.50**

**Smoked Salmon**  
Served with pickled shallots, new potatoes, herbs and homemade salad cream  
**£7.00**

**King Prawns**  
Fried in garlic oil and chilli, served on smashed avocado crostinis  
**£7.50**

**Soup**  
Always made fresh, served with warm sourdough  
**£4.50**

**Chicken Wings**  
Sticky jerk-spiced chicken wings  
**£6.00**

**Belly Ribs**  
Slow-cooked belly ribs finished in our homemade BBQ sauce  
**£7.00**

### SIDES

**Warm New Potato and Chorizo Salad**  
**£4.00**

**Charred Corn and Red Chimichurri Butter (V)**  
**£3.50**

**Skinny Fries (V)**  
**£3.50**

**Truffle and Parmesan Chips**  
**£4.50**

**Rocket and Parmesan Salad (V)**  
**£3.00**

**Seasonal Buttered Vegetables (V)**  
**£3.00**

### MAINS

**6oz Lamb Rump**  
With herb-fried potatoes, pea purée, fresh peas and a red wine sauce  
**£18.00**

**8oz Pork Chop**  
Grilled and served with a red chimichurri butter, corn on the cob and smoky beans  
**£13.00**

**Marinated Chicken Burger**  
Served in a brioche bun with our house burger sauce and skinny fries  
**£13.00**

**8oz Rib Eye Steak / 8oz Fillet Steak**  
Each are cooked to your liking with herb butter, homemade chunky chips and a slow-roasted garlic and thyme tomato  
**£18.00 / £28.00**  
**Choice of sauce: Rich Gravy - £2.50 / Peppercorn - £2.50**

**Roast Falafel Flatbread (V)**  
Served with a cucumber and mint soy yoghurt, coriander, harissa red pepper sauce, pomegranate seeds and toasted pistachios  
**£14.00**

**Tagliatelle Arrabbiata (V)**  
Cooked in a spicy arrabbiata sauce with sun-blushed tomatoes and finished with a herb crumb  
**£12.00**  
**Add Chicken - £3.00**

**Pan-fried Sea Bass**  
Served with peas, chorizo, new potatoes, charred red peppers and a lemon oil  
**£16.00**

**Pan-fried Salmon**  
With a salad of feta, watermelon, radish, broad beans, baby gem and a mint dressing  
**£15.00**

**Chicken Supreme**  
Roasted and served with sweet potato, red onion, green beans and a smoked paprika and tomato cream sauce  
**£14.50**

### SALADS

**Townhouse Caesar**  
Classic Caesar salad with crispy gem lettuce, smoked bacon, parmesan cheese, croutons, capers and Caesar dressing  
**Small £5.50 / Large £11.00**  
**Add Chicken £3.00 / Add Prawns £4.00**

**Steak Salad**  
6oz rump steak with rocket, pickled carrot, sriracha nuts, pomegranate seeds, radish and chimichurri dressing  
**£14.00**

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

**Indulgent Sticky Toffee Pudding**  
Served with lashings of toffee sauce and banana ice cream  
**£7.00**

**Chocolate Orange Pot**  
Served with homemade shortbread biscuit  
**£6.00**

**Honey-roasted Seasonal Fruits**  
Topped with vanilla ice cream and crunchy homemade granola  
**£6.00**

**Vanilla Cheesecake**  
Baked New York style with a white chocolate cookie crumble and raspberry sauce  
**£7.00**

## DESSERT COCKTAILS

**Chocolate Martini**  
Baileys, Absolut Vanilia, Mozart Dark  
finished with chocolate  
**£7.50**

**White Chocolate and Blueberry**  
Muddled blueberries with white chocolate, blueberry and  
apple liqueurs, fresh milk and cream and a biscoff rim  
**£7.50**

**Espresso Martini**  
Absolut Vanilia, Patrón XO, shot of espresso  
and Mozart Dark  
**£8.00**

## WINES AND SPARKLING

### WHITE

175ml / 250ml / bottle

**French House White, La Cadence**  
**£18.50**

**Sauvignon Blanc, De Gras**  
Chilean - crisp, lemon lime flavours  
**£6.00 / £7.50 / £21.00**

**Pinot Grigio, Via Nova**  
Light, dry and very easy to drink  
**£6.30 / £7.80 / £22.00**

**Green Fish Verdejo, Bodegas Gallegas**  
Super fresh and fruity like a spring meadow in a glass!  
Also sporting a label designed by a local artist in West Kirby  
**£6.90 / £8.20 / £23.00**

**The Stump Jump Chardonnay, d'Arenberg**  
A fruit-driven Chardonnay with pear drops, floral and tropical notes.  
A very light use of oak to add roundness and a hint of butter  
**£7.50 / £9.00 / £26.00**

**Alabriño, Eidosela**  
Fresh, balanced and pure showing good mineral character.  
Peach and apricot dominate a textured palate  
**£27.00**

**Marlborough Sauvignon Blanc, Yealands Estate**  
This wine is carefully nurtured from the vine to bottle. Yealand's  
carbon neutral winery is one of a handful in the world to achieve  
carbon zero certification  
**£8.00 / £10.00 / £28.00**

**Gavi di Gavi, Ascheri**  
Italia's answer to Chablis. Lemons and minerals on the nose  
followed by a fresh crisp palate  
**£35.00**

### RED

175ml / 250ml / bottle

**French House Red, La Cadence**  
**£18.50**

**Merlot, De Gras**  
Blackberry and plum fruit  
**£6.00 / £7.50 / £21.00**

**Cabernet Sauvignon, MAN Family Wines**  
Bold and juicy with red berry aromas and a touch of oak spice  
**£6.50 / £8.20 / £23.00**

**Podere Montepulciano d'Abruzzo, Umani Ronchi**  
Medium-bodied and dry, with a typical Italian structure and a hint of herbs  
**£7.00 / £8.80 / £25.00**

**The Stump Jump Shiraz, d'Arenberg**  
Intense ripe red fruit with a smoky spicy finish  
**£7.50 / £9.20 / £26.00**

**Don David Malbec, El Esteco**  
Full and round with notes of red fruits, leather and hints of chocolate  
**£8.00 / £9.80 / £28.00**

**Rioja Edicion Limitada, Ramón Bilbao**  
100% Tempranillo from Ramón Bilbao's highest altitude vineyards. A strict selection  
of the best 998 barrels are chosen to produce this limited production Rioja  
**£32.00**

**Pinot Noir, Yealands Estate**  
All the youth and vitality of Marlborough with the chin licking ripeness  
of black cherries and a savoury edge. Pairs perfectly with lamb  
**£35.00**

**Châteauneuf-du-Pape, Domaine Chante Cigale**  
A wonderful nose of spice and dark fruits followed by a rich, ripe palate  
with layers of fruit and spice... a real treat  
**£45.00**

### ROSÉ

175ml / 250ml / bottle

**Pinot Grigio Blush, Via Nova**  
Light and dry  
**£6.00 / £7.00 / £20.00**

**White Zinfandel, West Coast Swing, The Wine Group**  
Strawberry and tropical fruit with a touch of sweetness  
**£6.50 / £8.00 / £24.00**

**Provence Rosé, Le Pas du Moine Organic**  
Beguiling and elegant fruit, dry, super smooth  
and balanced body. Very moreish  
**£30.00**

### PROSECCO AND CHAMPAGNE

125ml / bottle

**Costaross Sparkling Rosé**  
**£6.00 / £28.00**

**Prosecco Stelle d'Italia**  
**£6.00 / £28.00**

**Prosecco Quadri Botter**  
**£30.00**

**Veve Clicquot, Yellow Label Brut**  
**£10.00 / £55.00**

**Veve Clicquot, Rosé**  
**£14.00 / £80.00**

**Laurent-Perrier Rosé**  
**£85.00**

**Dom Pérignon**  
**£160.00**

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

**WINE  
WEDNESDAY**  
TWO COURSES  
**FOR £20**  
PLUS A FREE  
BOTTLE OF WINE

**LUNCH**  
TWO COURSES  
**FOR £11.95**  
- SERVED -  
MONDAY - FRIDAY  
12PM - 5PM

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

Ask your server for more details