TOWN+HOUSE

36 THOMAS STREET, BATH A LA CARTE

STARTERS

BRAISED HISPI CABBAGE £7.95

BRAISED HISPI CABBAGE, ROMESCO SAUCE, MIDDLE EASTERN DUKKAH AND MICRO CORIANDER (ve)(qf)

HERITAGE TOMATO £8.50

HERITAGE TOMATOES, WILD ROCKET PESTO, TOMATO CONSOMME & BURRATA MOZZARELLA (v)(gf)

PIG CHEEKS £8

BRAISED STICKY PIGS CHEEKS, APPLE REMOULADE & HOISIN KETCHUP

SEA TROUT £7.95

CONFIT SEA TROUT, GRAPEFRUIT, CRISPY CHICORY WITH A CAPER VINAIGRETTE (gf)

CLASSICS

BEEF BURGER £15.50

TOWN+HOUSE BEEF PATTY, SLOW COOKED BEEF BRISKET, BACON JAM, SMOKED CHEESE, PICKLED CUCUMBER IN A HOUSE BAKED HOKKAIDO ROLL SERVED WITH HAND CUT FRIES

STEAK £26.95

LARKHALL 80Z BEEF RIBEYE, HAND CUT CHIPS, CONFIT PORTOBELLO MUSHROOM, PEPPERCORN SAUCE & WATERCRESS SALAD (gf)

FISH OF THE DAY £15.95

MACKEREL, CHARD, SALSA VERDE & DILL SPLIT CREAM SAUCE (gf)

MAINS

MONKFISH £22.95

PAN ROASTED MONKFISH FILLET, CORNISH NEW POTATOES, BRIXHAM MUSSELS & CLAMS, SAMPHIRE, ROASTED RED PEPPER & CHILLI OIL, CURRY SAUCE & CORIANDER (gf)

RISOTTO £15.95

SAFFRON AND ROASTED RED PEPPER RISOTTO, SPICED TEMPURA CAULIFLOWER & SOW'S FRESH HERBS (ve)(gf)

LAMB RUMP £26.50

PAN ROASTED LAMB RUMP, PRESSED LAMB SHOULDER & POTATO TERRINE, COURGETTE PUREE, BROMHAM BROAD BEANS & LAMB JUS (qf)

BEETROOT £17.50

PRESSED CONFIT BEETROOT GRATIN, CHARRED SPRING ONION, TOASTED HAZELNUTS, GORGONZOLA SAUCE & PEA SHOOTS (v)(qf)

SIDES

TRUFFLE & PARMESAN SKINNY FRIES (gf) £5 | CHICORY, PEAR & BEETROOT SALAD £3.50 ROASTED TENDERSTEM & TOASTED ALMONDS (gf) £3.50

DESSERTS

PINA COLADA £7.50
COCONUT & BUTTERMILK PANNA COTTA, SPICED RUM PINEAPPLE SALSA, LIME GEL WITH COCONUT SORBET

DARK CHOCOLATE DELICE £7.95

DARK CHOCOLATE DELICE, ORANGE GEL, CHOCOLATE SOIL & BLOOD ORANGE SORBET

SEASONAL CRUMBLE £7.50

PEAR & GOOSEBERRY CRUMBLE WITH HAZELNUT ICE CREAM

CHEESE BOARD £10.50

SELECTION OF LOCAL CHEESES, CRACKERS, GRAPES & HOUSE MADE CHUTNEY & JAM

TOWN+HOUSE

36 THOMAS STREET, BATH
A LA CARTE

SET MENU

(SERVED 5PM -7PM) 2 COURSE £22.50 3 COURSE £28.50

STARTERS

BRAISED HISPI CABBAGE

BRAISED HISPI CABBAGE, ROMESCO SAUCE, MIDDLE EASTERN DUKKAH AND MICRO CORIANDER (ve)(gf)

PIGEON BREAST

PAN FRIED PIGEON BREAST, CRISPY CHICORY & ONION SALAD (gf)

SEA TROUT

CONFIT SEA TROUT, GRAPEFRUIT WITH A CAPER VINAIGRETTE (gf)

MAINS

DUCK BREAST

PAN SEARED DUCK BREAST, BRAISED CHICORY, GRAPEFRUIT & PORT REDUCTION (gf)

MARKET FISH

MACKEREL, CHARD, SALSA VERDE & DILL SPLIT CREAM SAUCE (gf)

BEETROOT

PRESSED CONFIT BEETROOT GRATIN, CHARRED SPRING ONION, TOASTED HAZELNUTS, GORGONZOLA SAUCE & PEA SHOOTS (v)(gf)

DESSERTS

PINA COLADA

COCONUT & BUTTERMILK PANNA COTTA, SPICED RUM PINEAPPLE SALSA & LIME GEL

DARK CHOCOLATE DELICE

DARK CHOCOLATE DELICE, CHOCOLATE SOIL & BLOOD ORANGE SORBET

SEASONAL CRUMBLE

PEAR & GOOSEBERRY CRUMBLE WITH HAZELNUT ICE CREAM

CHEESE BOARD (ADD FOR £8.50)

SELECTION OF LOCAL CHEESES, CRACKERS, GRAPES & CHUTNEY