

TOWN+HOUSE

Second Breakfast

Hash:

Crispy Parmentier Potato, pickles, seasonal greens with a poached egg & hollandaise sauce

Plain & simple, as it comes £6.00

Make it extra with these toppings...

house cured & smoked duck bacon +£4.50

peppered mushroom & tapenade +£3.00

pan fried mackerel & crab rillettes +£3.50

Sandwiches:

Ultimate Brunch Burger

fennel sausage patty, chorizo, brie, spicy tomato relish in Hokkaido milk roll £7.00

Mack Daddy

grilled mackerel, Ra-ketchup, pickled radish, lettuce in Hokkaido milk roll £7.00

Mushreuben *(vegan)*

peppered mushroom, "cheese" sauce, soyannaise, red kraut in potato sourdough £7.00

Crab Toastie

crab rillettes, mature cheddar in potato sourdough with Town+Housriracha for dipping £9.00

Supreme Club D.L.T.

duck bacon, anise mayo, lettuce, tomato relish & fried duck egg in toasted potato sourdough £9.00

Simple Bites:

Tomatoes on Toast

fresh grated tomatoes, chilli & parsley on potato sourdough toast £4.50

Chilli Omelette

3 egg omelette cooked in chilli brown butter, fresh turmeric & sesame seeds £4.50

Porridge

dairy & gluten free oats served with either Wild Flower Honey or Hedgerow Jam £3.00

Mascarpone granola

house granola, stewed seasonal fruit & whipped vanilla mascarpone £3.50

Bloody Mary:

A brunch mainstay that is an essential the morning after...

£10.50

Ketel One Vodka, lemon juice, Tabasco & Worcester sauce, tomato juice, cracked pepper, horseradish root
Garnished with lemon twist, rosemary sprig, a green olive, celery, dill pickled cucumber

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Supper

Breaking bread:

Breaking bread is the best way to make new connections and reconnect with old ones.

You will get bread for the table while you wait, but feel free to make it a full course.

Bread board for two

£8.00

Potato sourdough, turmeric loaf, sunflower rye
Sherry vinegar reduction
Extra virgin rapeseed oil
Lemon & confit garlic hummus
Smoked Westcome Custard
Whipped brown butter

Smorgasbord:

All dishes below are made for 2 people, we'd advise that 3 options is enough if you're hungry

All platters come with seasonal salad and pickles.

Veggie

Smoked tofu, Eomma's kimchi, gochujang glaze, sesame, spring onion £8.00

Caulifusion, tempura, orange pickle, seasonal greens, Town+Housriracha £8.00

Mature cheddar croquettes, seasonal greens, shallot compote, rosemary £7.50

Meaty

Buttermilk fried chicken, Eomma's kimchi, wild flower honey, lime £10.00

Smoked duck breast, pineapple salsa, cured egg yolk, parsnip crisps £12.50

Pig cheek bon-bon, seasonal greens, quince puree, apple, parsley £9.00

Fishy

Mackerel rarebit, smoked westcombe, celeriac toast, parsnip crisp £7.50

Stone Bass, confit cherry tomato, kohlrabi salad, chilli relish, rosemary £10.00

Crab rilletes, sunflower rye crisp, puffed wild rice, lemon confit, tarragon £8.00

Spuds

Smoked jersey royals with tarragon butter £3.00

Crispy parmentier with parmesan & porcini salt £3.50

Triple cooked chips with rosemary salt £3.00

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Always Sunday Roast

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Bread board for two

£8

Potato sourdough, turmeric loaf, sunflower rye
Sherry vinegar reduction
Extra virgin rapeseed oil
Lemon & confit garlic hummus
Smoked Westcome Custard
Whipped brown butter

Always Sunday Roast:

Our family style roast dinners are served with sides on platters to share. Choose 1 of the following

Veggie

Smoked tofu wellington, mushroom & leek duxelle, veggie gravy

£18

Meaty

Roasted Castlemead chicken, confit garlic bread sauce

£18

Iford braised pork shoulder, apple & thyme sauce

£18

Slow smoked beef brisket, horseradish red & white kraut

£20

All roasts served with the following sides

Seasonal greens
Roasted root v
Peppered swede & leek mash
Rosemary & thyme roast potatoes
Cauliflower "cheese" gratin
Yorkshire pudding
Quantock ale gravy (veggie gravy available at request)

Extra sides for £3
