

TOWN

PRIVATE DINING

Veal Shin Dinner

£120

Fried Sage Leaves
heather honey, chilli

100-Acre Radishes
Hodmedod miso

Gilda
anchovy, fennel, guindilla

Potato Sourdough
Town House gravy

Wine-Cured Wildfarmed Beef
broad beans, asparagus, Chevin

Cornish Cod Crudo
black crimee tomato, Todoli grapefruit, basil

Charred Baby Gem
peas, Spenwood

Slow-cooked Veal Shin
Chardonnay, tomato, anchovy

Beef Fat Pink Fir Potatoes

Carrots, Smoked Almonds, Dill

Buttermilk Pudding
triple cream

Apple Tarte Tatin + 22 ea

British & Irish Cheeses + 18 ea

TOWN

PRIVATE DINING

Lobster & T-Bone Dinner

£250

Fried Sage Leaves
heather honey, chilli

100-Acre Radishes
Hodmedod miso

Gilda
anchovy, fennel, guindilla

Potato Sourdough
Town House gravy

Wine-Cured Wildfarmed Beef
broad beans, asparagus, Chevin

Cornish Cod Crudo
black crimee tomato, Todoli grapefruit, basil

Charred Baby Gem
peas, Spenwood

Isle of Mull Scallop
smoked chilli butter

Lobster
XO sauce

T-bone steak
green sauce and Town House gravy

Beef Fat Pink Fir Potatoes

Spring Leaf Salad

Tomato & Elderflower Salad

Morello Cherry Clafoutis
triple cream

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