

THE
TOWNHOUSE
PUB | KITCHEN
LYMINGTON

Sample Sunday Menu

- 2 COURSES £25 | 3 COURSES £30 -

- WHILST YOU WAIT -

Garlic & herb marinated harlequin olives (gf, ve) £4
Artisan breads, sea salt butter, confit garlic (veo) £6

- TO START -

Classic prawn cocktail, flip flop gin cured cucumber, toasted rye £9
Wild mushroom & tarragon pate, truffle oil, melba toast (ve) £8
Breaded prawns, tomato, chilli & coriander sauce £8
Ardennes pate, tomato chutney, toasted sourdough £8

- ROASTS -

Roast sirloin of beef, roast potatoes, seasonal vegetables, yorkshire pudding, gravy (gfo) £19
Roast breast of chicken, roast potatoes, seasonal vegetables, sage and onion stuffing, gravy (gfo) £19
Slow roasted pork belly, roast potatoes, seasonal vegetables, gravy (gf) £18.5
Nut roast, roasted root vegetables, roast potatoes, seasonal vegetables,
yorkshire pudding, gravy (v)(veo) £18

- PUB CLASSICS -

Beer battered haddock, chunky chips, garden peas, tartare, charred lemon (veo) £18.5
Chalkstream trout, saffron potatoes, creamy leeks, tenderstem broccoli (gf) £18.5

- BURGERS -

Served in a pretzel bun, skinny fries, townhouse burger sauce, onion ring, slaw
8oz butchers beef £17.5 | buttermilk cajun chicken £16.5 | moving mountains vegan £15.5
Add emmental | vegan cheese | bacon £1.5 each

- PUDDINGS -

Apple & blackberry crumble, custard £8 (gf)
Double chocolate brownie, chocolate sauce, vanilla ice cream £8 (gf)
Cheese duo, artisan biscuits, spiced tomato chutney £9
Ice cream trio- chocolate, strawberry, clotted cream vanilla (gf) £7