



NO.39 ST.
A N D R E W
S Q U A R E

FESTIVE SUNDAY LUNCH
2 COURSES £38 | 3 COURSES £43

CHAMPAGNE
Veuve Clicquot -- 18
Ruinart -- 25
Mimosa -- 18

BLOODY MARY
Build your own...
Ketel One Vodka or Seedlip 108,
tomato, Townhouse spice blend -- 15

0% AMARETTI FIZZ
Lyre's Amaretti 0%, charred lemon,
Wild Idol alcohol free
sparkling -- 12

S T A R T E R S

PRAWN & CRAYFISH COCKTAIL *spicy Marie rose, gem lettuce*
ROASTED CAULIFLOWER & PITCHFORK CHEDDAR SOUP *Grana Padano biscuit*
HERITAGE BEETROOT SALAD *brambles, bitter leaves*
GLEN & CO SMOKED SALMON *sour cream, rye bread*

M A I N S

PORK LOIN *toffee apple sauce*
SIRLOIN OF BEEF *horseradish cream (+£5)*
ROAST BALLONTINE OF TURKEY *pigs in blankets, trimmings, cranberry sauce*
SEA BREAM *roast fennel, sea herbs*
WINTER ROOT VEGETABLE PITHIVIER

all served with roast potatoes, maple roasted carrots & parsnip, cabbage, gravy & Yorkshire pudding

O N T H E S I D E

CAULIFLOWER CHEESE -- 8
SUNDAY SALAD -- 6
house dressing
BLACK TRUFFLE
MASHED POTATO -- 8

PIGS IN BLANKETS -- 7
KOFFMAN FRIES -- 6
Blackthorn sea salt, rosemary
ROAST BRUSSELS SPROUTS
smoked pancetta, Dijon, honey -- 7

D E S S E R T S

CHOCOLATE NEMESIS *crème fraîche, raspberry*
TOWNHOUSE CHRISTMAS PUDDING *brandy sauce*
MASCARPONE CHOUX BUN *Chocolate sauce*
CHERRY BOMBE (+£3pp)
Amarena cherry ice cream, yoghurt, hazelnuts, sour cherry sauce

PETIT FOURS, MINI MINCE PIES & COFFEE (+£8pp)

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.
Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. All fish, tea & coffee is locally or sustainably sourced.