

TOWNHOUSE

— WINE & TAPAS BAR —

ALGO PARA PICAR / NIBBLES WHILE YOU ARE WAITING

PROSCIUTTO & MANCHEGO	£8.50
BREAD & ALI OLI	£4.95
GREEN OLIVES	£3.20
SPANISH ROASTED ALMONDS	£3.00
MANCHEGO CHEESE	£7.80
GARLIC BREAD WITH TOMATO SALSA	£4.95
CUBED CILLI CHEDDAR BITES	£3.20
MIXED TRIO – CHEDDAR, OLIVES, ALMONDS	£7.80

CHARCUTERIE BOARDS

CHEESE & MEAT SELECTION	£15.95
Manchego, aged cheddar, petit brie, brighton blue, prosciutto, smoked paprika dry chorizo, espetec blanco, served with dips, pickles, bread & biscuits	
SEAFOOD	£16.95
Smoked scottish salmon, mackerel rillette, chilli & garlic prawns, crab meat salad, anchovies, garnished with cucumbers, dill & mustard sauce & served with bread	
MEDITERRANEAN	£17.95
Spicy chorizo sausages, potato tortilla, jamon serrano, spicy espetec, manchego, brie, served with pickles, dips & bread	

HOME MADE FRESH PABELLA

PREORDER ONLY

CHICKEN & CHORIZO	
Small - £29.00 Medium - £49.00 Large - £69.00	
SEAFOOD	
Small - £34.00 Medium - £54.00 Large - £74.00	
VEGETARIAN	
Small - £26.00 Medium - £46.00 Large - £66.00	

Note: small paella serves 2 people, medium – 4 people, large – 6 people

Our paelas are made from gluten free products

TOWNHOUSE HOME MADE DESSERTS

TARTA DE SANTIAGO (GF)	£6.50
Originally from galicia in north-western spain, with wonderfully moist almond & citrus flavours	
ORANGE CAKE, RASPBERRIES, MASCARPONE	£6.25
CHOCOLATE BROWNIE, ICE CREAM, ROASTED HAZELNUT	£6.25

TAPAS

WE RECOMMEND MINIMUM TWO TAPAS PER PERSON

Note: the tapas is delivered to the table in no particular order

ALBONDIGAS (GF)	£7.95
Home made beef meatballs in rich spanish tomato sauce	
PATATAS BRAVAS (V)	£6.95
Crispy seasoned potatoes with homemade spicy salasa brava	
PIMIENTOS DE PADRON (V, VG, GF)	£6.95
Spain's favourite green peppers with olive oil & maldon salt	
GAMBAS & BACALAO GRATIN (GF*)	£8.25
Cod loin & king prawns in homemade tomato & herb sauce with garlic & olive oil croutons	
ESTOFADO DE TERNERA (GF)	£8.25
Slow cooked beef & chickpea stew with plumb tomatoes topped with marinated feta cheese	
GAMBAS AL AJILLO Y MANTEQUILLA (GF)	£8.25
Sauteed prawns in chilli, garlic, parsley & butter	
ENSALADILLA DE CANGREJO (GF*)	£7.50
Light & fresh crab meat salad with sweetcorn & mayonnaise served with toasts	
TORTILLA DE PATATAS (GF)	£7.50
Traditional homemade spanish potato tortilla	
CHAMPINONES AL AJILLO Y MANTEQUILLA (GF, VC*)	£7.25
Delicious button mushrooms in herb garlic butter	
GAMBAS EN CREMA DE QUESO (GF)	£8.25
King prawns cooked in cream cheese & sprinkled with parsley	
PINCHO DE CORDERO	£8.25
Minced lamb sausage & seasoned in mediterranean herbs & topped with a chickpea, feta & chilli	
CHILLI CON CARNE CASERO (GF)	£8.25
Chilli beef nachos with guacamole, feta & tomato salsa	
CHORIZO PICANTE (GF)	£8.25
Honey glazed chorizo with chilli and thyme	
POLLO AL AJILLO, CRUJIENTE Y PICANTE (GF)	£8.25
Hot & fiery tender chicken bites with lime mayo dip	
MEDITERRANEAN COD (GF)	£8.25
In herbs & garlic with cherry tomatoes in butter	
BAKED CAMEMBERT (V, GF*)	£10.95
Large baked with thyme & olive oil served with bread & cranberry sauce	
POTATO CAKE, TRUFFLE MAYO, LOVAGE POWDER	£7.50
MACKEREL PATE, PICKLED SHALLOTS, TARRAGON, CROSTINI	£7.90

TACOS

MEXICAN TAPAS BURSTING WITH AMAZING FLAVOURS. THIS IS HEALTHY EATING AT ITS BEST. ONE OF THE GREATEST FOOD SHARING EXPERIENCES

Served in pairs, we politely decline mix the choices

Not available on Fridays and Saturdays evenings

PRAWNS	£8.50
Garlic & chilli prawns cooked with butter, with iceberg, spring onion & lime mayo	
CHICKEN	£8.25
Small pieces of spicy chicken with guacamole & cherry tomatoes	
FISH	£8.50
Cod loin baked with butter & cherry tomatoes, lime mayo & coriander	
VEGETARIAN	£6.75
Guacamole, cherry tomatoes, radishes, spring onion, on crunchy iceberg	

EXPRESS LUNCH MENU

SERVED FROM 12PM TILL 3PM

BOCADILLOS	
Sandwiches with fresh ciabatta bread	
VEGETARIAN	£6.95
Roasted peppers, red onion, beef tomatoes, cucumbers & feta cheese	
SALMON	£7.95
Smoked salmon, cream cheese & fresh cucumbers	
HAM & CHEESE	£6.95
Serrano ham, cheddar cheese, tomatoes	
ADD A SIDE SALAD	£3.95
Tomato salad or mixed green salad	
COOKED DISHES	
SPICY MEAT BALLS WITH RUSTIC BREAD	£9.95
Homemade in rich & spicy tomato sauce	
COD & PRAWNS GRATINE	£10.95
Cod loin & king prawns in homemade tomato & herb sauce with garlic & olive oil	
CHICKEN THIGHTS IN PAPILOTE	£9.95
With baby potatoes, red onion & cherry tomato, seasoned with fresh dill & garlic in butter	
BEEF STEW	£10.95
Slow cooked full of flavours	
All dishes are served with bread & butter	

WHITE WINES

	175ml	250ml	Btl
1/ MACABEO, SPAIN	5.40	7.40	17.95
Crisp, light & fruity with an aromatic finish			
2/ PINOT GRIGIO, ITALY	6.70	8.90	21.95
This light & easy drinking wine is punchy & fragrant with bags of fruit			
3/ SAUVIGNON BLANC, CHILE	6.70	8.90	21.95
Aromas dominated by citrus such as grapefruit & tangerines with a balanced finish			
4/ VIURA SOBRE LIAS FINCA ANTIGUA – SPAIN	6.50	8.50	20.25
Pear – apricot – fennel. Aromatic & light with fruity finish			
5/ LO TENGO TORRONTÉS, ARGENTINA	6.55	8.75	21.20
Dry, high acidity, half body, rate is refreshing and seems abit hardy from the first moment than goes smoother. Perfect pair for seafood, fish or just with light starter			
6/ RIOJA BORDON, SPAIN	7.35	9.80	25.20
Clean & dry with green apples & citrus			
7/ HACIENDA ALBAE CHARDONNAY, SPAIN	7.95	10.35	27.90
This elegant & fresh white displays aromas of tropical fruits with a full & rich palate			
8/ FRUTO NOBLE, ORGANIC, SPAIN		29.70	
Sauvignon blanc – passion fruit, lime, gooseberries & pears, crisp & dry, quite grassy with a deliciously long lasting finish (vegan)			
9/ COOPERS CREEK, SAUVIGNON BLANC NEW ZEALAND	8.50	10.50	30.75
Crisp and refreshing, reverberating with aromas and flavours of citrus, gooseberry and passion fruit. Plus just a touch of herb on the lively finish. A quintessential New Zealand Sauvignon. Young Sauvignon Blanc is a very refreshing aperitif. It is also a great accompaniment to seafood dishes			
10/ MUSCADET SUR LIE, FRANCE	8.30	10.95	32.95
The palate is fresh, cool, defined & very well framed, full-bodied Muscadet with dominant aromas of lemon, green apple, with mint & lime flower flavours			
11/ PROTOS VERDEJO, SPAIN		33.95	
A powerful nose of green apples, citrus & tropical fruits, fragrant & very fresh with good acidity, flavourful, fruity & very well balanced on the palate, with a long & complex finish			
12/ ALBARIÑO, SPAIN		34.95	
Full, delicate & floral on the nose, combined with an intensely fruity & aromatic palate creates this wonderfully balanced, full finish			
13/ GAVI DI GAVI, ITALY		42.60	
Created from the old indigenous cortese grape variety, cultivated in the best vineyards of the Gavi. It has a straw colour, a delicate bouquet & a fresh & harmonious flavour			
14/ CHABLIS, FRANCE		48.70	
Pale gold in colour with slight green tinges & a fruity nose with butter & hazelnut aromas			

Note: wines by the glass are available in 125ml

RED WINES

	175ml	250ml	Btl
15/ TEMPRANILLO, SPAIN	5.40	7.40	17.95
Soft, fruity red wine with a hint of vanilla			
16/ MERLOT, CHILE	6.70	8.90	21.95
A great first impression of red fruits & plum with a mouthful of concentrated fruits			
17/ RIOJA BORDON, SPAIN	7.35	9.80	25.20
Tinto – rioja, freshly red with a vibrant & concentrated, lightly oaked finish			
18/ MONTEPULCIANO D'ABRUZZO UMANI RONCHI – ITALY	6.90	8.90	23.90
Morello cherry- plum			
19/ CABARNET SAUVIGNON BODEGA NORTON – ARGENTINA	6.50	8.50	20.25
Plum – blackberry – strawberry. Light and smooth with a perfect finish			
20/ FRUTO NOBLE, SYRAH		29.70	
On the nose typical ripe fruit monastrell aromas mingle with the floral notes of the syrah. Packed with intense fruit flavour, the palate is month-filling, soft, fleshy & long followed by a lovely finish that is succulent & fresh (vegan)			
21/ RB RIOJA BORDON, SPAIN		34.95	
This wine is made from 100% tempranillo grapes grown on old vines & has been matured in french & american oak barrels for 12 months with a rich ruby colour with red fruits & sweet spices & warm smooth & silky finish			
22/ MALBEC, ARGENTINA		31.95	
Pepper, plums & blackberries characterise the profile of this juicy, middle-bodied & soft-textured malbec			
23/ PINOT NOIR, ARGENTINA	8.30	10.95	32.95
Smooth, soft & round with lots of black cherry flavours & ripe plums with a full bodied palate & lovely soft finish with a hint of oak			
24/ HACIENDA ALBAE MALBEC, SPAIN	7.95	10.35	27.90
Wonderful full, rich & enticing spanish malbec, with buckets of fruit & a smooth soft & powerful finish			
25/ ONDALAN CRIANZA 2016, SPAIN	7.50	10.00	29.95
A powerful fruit driven wine with lots of black fruits & a nuance of mint with a potent & powerful finish with some nice vanilla oak			
26/ RIBERAL ROBLE RIBIERA DEL DUERO – SPAIN	8.95	10.95	33.70
Black fruit – vanilla – light spice			
27/ PROTOS CRIANZA 2014, SPAIN		48.70	
Powerful expressions of red fruits, cocoa beans, oak & spices, with rich flavoursome fruits, toast & cigar box & finish with a strong backbone of spice, fruit & rich tannins			
28/ PROTOS RESERVA 2011, SPAIN		88.00	
This elegant & complex wine is full of character, with an excellent balance of oak & fruits & a lingering finish of black fruits & coffee.			

Note: wine by the glass is available in 125 ml

ROSE WINES

	175ml	250ml	Btl
29/ VIBA BLUSH, SPAIN	6.55	8.75	21.20
An elegant pale rose, with strawberries and cream and a nice dry finish			
30/ RIOJA BORDON, SPAIN	7.35	9.80	25.20
Salmon oink, crisp, fruity dry rose with a finish of wild raspberries. Absolutely delicious			
31/ ROCH LES VIGNES, ST. TROPEZ	9.45	12.60	37.80
Very refined dry Cotes De Provence, with an attractive floral aroma, red currant fruit & excellent length in the mouth			
32/ WHISPERING ANGEL, COTES DE PROVENCE, FRANCE			49.95
Whispering Angel is an light rose, full of finesse, freshness and fruit. In the mouth, subtle delicious notes of red fruits mingle with white flowers with a hint of spices supported by great minerality			

CAVA & CHAMPAGNE

	125ml	Btl
33/ CAVA BRUT, SPAIN	4.95	21.95
WHITE or ROSE		
34/ PROSECCO DOC ITALY	5.95	24.95
Superb quality prosecco with a clean & refreshing taste & wonderful finish		
35/ SEGURA VUIDAS BRUT, SPAIN		45.75
Straw yellow in colour, with a small, fine, plentiful mousse. The palate is excellent, fruity & full with flavour, Very elegant, giving the drinker a delightful sense of abundance.		
36/ SEGURA VUIDAS ROSE, SPAIN		49.40
Made 100% with Pinot noir grapes, it is very pale in colour, delicate, elegant & with a crispy acidity, on the palate it is full of personality, lively & natural		
37/ MOET CHANDON BRUT	12.00	49.00
38/ MOET CHANDON ROSE		55.00

BEERS & CIDERS

	PINTS	HALFS	BTL/CAN
ESTRELLA GALICIA	4.7%	5.40	2.90 4.80
NECK OIL IPA	4.3%	5.20	2.80 4.30
GAMMA RAY PALE ALE	5.4%	5.50	3.00 4.60
CIDER MAELOC	4%	5.20	2.80 4.60
Apple draft – Strawberry, Pear & Pineapple			
ESTRELLA GALICIA GF	5.5%		4.90
ESTRELLA GALICIA ALC FREE			3.25
ESTRELLA RESERVE 1906	6.5%		5.90
PERONI	5.1%		3.95

OUR OFFER:
buy a bucket of 6 bottles on a price of 5

COCKTAILS

PEACH BELLINI	6.90
Alcohol free	5.80
COSMOPOLITAN	8.90
MOJITO / STRAWBERRY	8.90
GREY GOOSE FIZZ	8.50
CALVERLEY	8.90
Alcohol free	6.20
ESPRESSO MARTINI	8.90
PORNSTAR MARTINI	8.90
NEGRONI	8.50
TOM COLINS	8.50
MOSCOW MULE	8.50
WHITE RUSSIAN	8.50
APEROL SPRITZ	6.95
PIMM'S N°1	6.95
SANGRIA (White or Red)	6.45

FEVERTREE GIN COCKTAILS

GRAPEFRUIT & BASIL	
Hendrick's gin with mediterranean fevertree tonic	
CUCUMBER & MINT	
Larios gin with eldelflower fevertree tonic	
BLUEBERRY & LEMON	
Puerto de indias premium gin with fever tree tonic	
STRAWBERRY & LIME	
Puerto de indias strawberry gin with aromatic fevertree tonic	
ORANGE & ROSEMARY	
Tanqueray sevilla orange gin with fevertree tonic	
PEACH & GRAPES	
Larios 12 premium craft gin with fevertree tonic	

£10.00

1L
JUG OF

PIMM'S £29.00
COSMOPOLITAN £35.60
SANGRIA £29.00
APEROL SPRITZ £32.00
CALVERLEY £35.60