

THE TOWNHOUSE
SECRET
GARDEN
CHESTER

BIG PLATES

TSG CHUCK AND BRISKET BURGER	13.95
with mild cheddar, candied bacon, brioche bun, gem lettuce, beef tomato, gherkin, TSG burger sauce, fries and slaw	
TSG GARLIC LEMON AND HERB CHICKEN BURGER	13.95
with Caesar sauce, gem lettuce, candied bacon, fries and slaw	
TSG GRILLED HALLOUMI BURGER	13.95
with watermelon, chilli and mint ketchup, fries and slaw	
CAMDEN BEER BATTERED COD OR HADDOCK	13.95
with fries, mushy peas, TSG tartare sauce and lemon	
GARLIC LEMON AND HERB GRILLED CHICKEN	12.95
with gem lettuce, caesar dressing, pancetta, parmesan cheese and croutons	
MEDITERRANEAN VEGETABLE SKEWER	12.95
with aubergine, courgette, red pepper, red onion, tomato, lemon & herb cous cous and flatbread	
SEAFOOD TAGLIATELLE	16.95
with pan roasted salmon fillet, king prawns, mussels, squid, lemon cream sauce, fine herbs and gremolata	
8OZ SIRLOIN STEAK	18.95
TSG butter, peppercorn sauce and fries	

We would ask all guests to please inform us of any serious allergies, we can not rule out a nut free kitchen for example. Please refer to your server for information on allergenic and nutritional information.

Where necessary our team will consult with our qualified chef for further advice.

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TOWNHOUSE MIXED PLATTERS

24.95 PER SHARING PLATTER FOR TWO

ADD AN EXTRA DISH 6.00 PER DISH

All served as a platter for two, accompanied with French fries and coleslaw

CHICKEN & PORK

Jerk wings, pineapple,
lime and mango ketchup
Prosciutto, grilled peach, burrata, pesto
Lemon, garlic & herb marinated
chicken and chorizo
Maple and whole grain
mustard glazed sausages

BEEF & DUCK

Crispy hoisin duck parcels, cherry gel
Smoked duck, burnt peach
and miso walnut salad
Beef sliders, mild cheddar
and candied bacon
Meatballs, rich tomato
and herb sauce, parmesan

VEGETARIAN

Grilled halloumi, watermelon,
chilli and mint ketchup
Roasted garlic hummus, toasted
pine nuts, seeds, feta and flatbread
Porcini and leek arancini with pesto
Jerk cauliflower, pineapple,
lime and mango ketchup

VEGAN

Vegan halloumi, watermelon,
chilli and mint ketchup
Roasted garlic hummus, toasted
pine nuts, seeds, feta and flatbread
Porcini and leek arancini with pesto
Jerk cauliflower, pineapple,
lime and mango ketchup

FISH

Smoked haddock and pea fishcake
with café de Paris hollandaise
Salt and pepper squid,
chilli, coriander and lime
Glorious grains scampi, tartare sauce
Crayfish cocktail

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