



Here at The TownHouse we like our fruit and veg to arrive looking a little scruffy...carrots still in bundles with their leafy green tops, potatoes muddy from the field. We welcome vegetable shapes all bobbly and bendy and avoid anything suspiciously shiny or strangely uniform in size.

So whilst our fruit and veg might not win a beauty parade, we can tell you precisely where they came from and (often) who picked them, which is more important to us. And we promise that by the time they reach your plate they'll be distinctly easy on the eye (as well as pleasing in the tum).

Our Spring menu is packed with tasty pickings of fresh vegetables to compliment our seasonal meats and fish, with dishes such as [Warm salad of roast spring lamb, spring veg, new potatoes and minted green sauce](#) or stand alone veggie options including [The TownHouse summer superfood salad](#) – leaves, veggies, seeds, grains, herbs and dressing (add steak, salmon or halloumi if you fancy) or [Linguini with courgette, chilli and cherry tomato with pinenuts, parmesan and dill](#).

Our First Cheddar Valley strawberries have arrived and already found themselves in our deliciously crunchy and creamy [Eton Mess](#) and local asparagus is just coming in to season and will be popping on to the menu in the next few days.

So if you haven't been to see us lately or if British Beef week wasn't your thing, come and fill your boots with some super foods to celebrate the taste of Spring

The Townhouse x

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