

Starters

Soup of the day Chicken Liver Pate, Toasted Brioche & Quince Jelly Mozzarella, slow roasted heritage tomato, balsamic glaze Prawn and Avocado Cocktail <i>Marie Rose sauce</i> H Forman & Son Smoked Salmon <i>lemon</i> , buttered brown bread	£8.00 £8.50 £9.00 £13.50 £14.50
Rowley's House Specialities	
28 Days Aged Entrecôte Steak <i>200gr</i> British Organic Chicken Supreme Chateaubriand served with a side of vegetables or salad & unlimited fries	£28.00 £20.00 £38.00
Served Chargrilled on a Table Burner with Rowley's Roquefort Butter Sauce and Unlimited Fries	
Options from the Grill	
Served with Unlimited Fries & a choice of a sauce	
Salt Marsh Lamb Cutlets 28 days Aged Rib Eye Steak 28 days Aged Fillet Steak Chateaubriand served with a side of vegetables or salad & unlimited fries	£24.00 £29.00 £32.00 £38.00
Other Main Courses	
Wild mushroom risotto, truffle, mascarpone Chef's Pie of the Day served with a side of vegetables or salad Rowley's Gourmet Cheese Burger maple cured bacon, tomato salad & fries Battered Line Caught Cod Fillet fries, mushy peas & tartar sauce	£18.00 £19.50 £17.00 £20.00
Sauces	
Rowley's Roquefort Butter sauce Béarnaise Peppercorn sauce Red Wine Shallots & Thyme Gravy	£3.00 £3.00 £3.00 £3.00
Sides	
Creamed mash potatoes Mixed Leaf Salad or Heirloom Tomato Cauliflower "isle of mull" Cheddar cheese French beans Buttered spinach	£4.00 £4.00 £5.00 £5.00 £5.00
Desserts	
Classic crème brulee Sticky toffee pudding, Vanilla ice cream or fresh cream Pear crumble, vanilla ice cream Selection of cheese served with biscuit & chutney	£7.50 £9.00 £8.75 £11.00