



STARTERS

Cream of Jerusalem Artichoke and Carrot Soup	£8.00
Confit of Duck & Chicken Terrine, <i>Pistachio & Cranberry Relish</i>	£9.00
Warm Goat Cheese & Beetroot Salad, <i>Crispy Walnuts & Pickled Shallots</i>	£10.00
Prawn and Avocado Cocktail, <i>Marie Rose Sauce</i>	£14.00
H Forman & Son Smoked Salmon, <i>Lemon & Buttered Brown Bread</i>	£15.00

ROWLEY'S HOUSE SPECIALTIES

Served Chargrilled on a Table Burner with Rowley's Roquefort Butter Sauce and Unlimited Fries

Rowley's Christmas Organic Chicken <i>served with Roasted Potatoes, Parsnip & Carrots, Brussel Sprouts, Stuffing, Pigs in a Blanket</i>	£31.00
28 Days Aged Entrecôte Steak 200g, <i>Grilled Tomato & Watercress</i>	£29.00
British Organic Chicken Supreme, <i>Grilled Tomato & Watercress</i>	£26.00
Chateaubriand, <i>served with a side of Seasonal Vegetables & Unlimited Fries</i>	£41.00

OPTION FROM THE GRILL

Served with Unlimited Fries & a choice of sauce

Salt Marsh Lamb Cutlets, <i>Grilled Tomato & Watercress</i>	£27.00
28 Days Aged Rib Eye Steak 200g, <i>Grilled Tomato & Watercress</i>	£31.00
28 Days Aged Fillet Steak 200g, <i>Grilled Tomato & Watercress</i>	£34.00

MAIN COURSES

Fish of the Day <i>served with a side of Seasonal Vegetables</i>	£25.00
Battered Line Caught Cod Fillet, <i>French Fries, Mushy Peas & Tartar Sauce</i>	£20.00
Chef's Pie of the Day <i>served with a side of Seasonal Vegetables</i>	£20.00
Rowley's Gourmet Cheese Burger, <i>Maple Cured Bacon, Truffled Mayonnaise & French Fries</i>	£19.00
Seasonal Green Risotto, <i>Lemon, Asparagus, Peas, Parmesan shavings</i>	£19.00
Warm Goat Cheese & Beetroot Salad, <i>Crispy Walnuts & Pickled Shallots</i>	£18.00
Roasted Butternut Squash Pappardelle, <i>Baby Spinach, Sage & Pinenut Sauce</i>	£19.00

SAUCES

Rowley's Roquefort Butter sauce	£3.00
Béarnaise	£3.00
Peppercorn sauce	£3.00
Red Wine Shallots & Thyme Gravy	£3.00
Truffle Mayonnaise	£4.00

SIDES

Creamed Mash Potatoes	£5.00
Mixed Leaf Salad	£5.00
Tenderstem Broccoli	£5.00
French Beans	£5.00
Buttered Spinach	£5.00
Brussel Sprout	£5.00