

ROWLEY'S

113 Jermyn Street

STARTERS

Halloumi, chicken or prawn Caesar salad with anchovies, garlic coutons & Caesar dressing	12.00
Duck confit rillettes with Cognac, pickled shallots & toasted baguette	11.00
Jersey Royal potatoes & asparagus salad with goat cheese & mint	12.00
Rosemary baked Camembert homemade apple & date chutney, toasted baguette	12.00
Prawn & avocado cocktail with Marie Rose sauce	14.00
H. Forman & Son smoked salmon with pickles & buttered brown bread	15.00
Charcuterie platter with pickles, homemade apple & date chutney, toasted baguette	18.00
Cheese board with leafy celery, homemade apple & date chutney, crackers	14.00

ROWLEY'S HOUSE SPECIALTIES

Served chargrilled on a table burner with Rowley's Roquefort butter sauce & unlimited fries

28 days aged Entrecôte steak 220g with grilled tomato & watercress. Grass fed beef from Surrey Farm	30.00
British organic chicken supreme with grilled tomato & watercress. Fee range chicken from Surrey Farm	24.00
Chateaubriand to share (or not) 550g with grilled tomato & watercress. Grass fed beef from Surrey Farm	58.00

FROM THE GRILL

Served with unlimited fries & a choice of sauce

Lamb cutlets with grilled tomato & watercress. Grass fed lambs from Shropshire	27.00
28 Days aged sirloin steak 220g with grilled tomato & watercress. Grass fed beef from Surrey Farm	30.00
28 Days aged fillet steak 220g with grilled tomato & watercress. Grass fed beef from Surrey Farm	34.00

MAIN COURSES

Sea Bream, fennel & parsley salad with brown butter & capers	27.00
Battered line caught cod fillet with french fries, mushy peas, mint & tartar sauce	22.00
Chef's pie of the day with a side of seasonal vegetables	22.00
Rowley's gourmet cheese burger with maple cured bacon, truffled mayonnaise & French fries	22.00
Wild venison casserole cooked with red wine & roots vegetables, toasted baguette	22.00
Seasonal vegetable pie with cream & white wine, puff pastry	21.00
Sweet potato, chickpea & spinach coconut curry with Basmati rice (vegan)	21.00

SIDES

Creamed mash potatoes truffle or herb	7.00
Truffle mac & cheese	7.00
Sticky BBQ chicken wings	7.00
Baby gem & rocket salad	6.00
Roasted vegetable ratatouille	6.00
Wilted greens	6.00

SAUCES

Rowley's Roquefort butter sauce	4.00
Béarnaise	4.00
Peppercorn sauce	4.00
Red wine shallots & thyme gravy	4.00
Truffle mayonnaise	4.00

20% VAT included. 12.5% service charge will be added to your bill. Please speak to a team member in regards to allergens & intolerances.