

# ROWLEY'S

113 Jermyn Street

## STARTERS

Halloumi or chicken Caesar salad with anchovies, garlic croutons & Caesar dressing	12.00
Duck confit rillettes with Cognac, pickled shallots & toasted baguette	11.00
Oxheart Heritage tomato & watermelon salad with feta, spinach & basil	12.00
Prawn & avocado cocktail with Marie Rose sauce	14.00
H. Forman & Son smoked salmon with pickles & buttered brown bread	15.00
Roasted bone marrow with herb, orange & caper Gremolata served with toasted baguette	12.00
Rosemary baked Camembert homemade apple & date chutney, toasted baguette	11.00/14.00
Charcuterie platter with pickles, homemade apple & date chutney, toasted baguette	18.00
Cheese board from Paxton & Whitfield with 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	31.00
British organic chicken supreme Free range from Surrey Farm	24.00
Chateaubriand to share (or not) 550g	65.00

## FROM THE GRILL

*Served with unlimited fries & a choice of sauce*

Cornish lamb cutlets Grass fed lambs from Cornwall	27.00
28 Days aged sirloin steak 220g	30.00
28 Days aged fillet steak 220g	35.00

All our meats are locally sourced, our beef is grass fed from the Surrey Farm mainly and other selected farms from South West England

## MAIN COURSES

Roasted sword fish with fennel & cherry tomato salad red pepper & coriander dressing	27.00
Battered line caught cod fillet with french fries, mushy peas, mint & tartar sauce	22.00
Organic chicken casserole & potato Cobbler served with white sauce and seasonal vegetables	22.00
Rowley's gourmet cheese burger with maple cured bacon, truffled mayonnaise & French fries	22.00
Summer beef stew roasted pepper & courgette, toasted baguette	22.00
Basil & Ricotta Ravioli with fresh pesto, dried cherry tomato & crispy basil (vegetarian)	21.00
Aromatic sweet potato, chickpea & spinach coconut curry with Basmati rice (vegan)	21.00

### SIDES

Creamed mash potatoes truffle or herb	7.00
Cauliflower, creamy white sauce & cheese	7.00
Roasted bone marrow ideal with your meat	5.00
Baby gem & rocket salad	6.00
Roasted vegetable ratatouille	6.00
Wilted greens or French beans	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.