

ROWLEY'S

113 Jermyn Street

STARTERS

Halloumi or chicken Caesar salad with anchovies, garlic croutons & Caesar dressing	12.00
Rabbit & chicken terrine with homemade white pear, ginger & raisin chutney, toasted baguette	11.00
Roasted red, candy & golden beetroot salad with orange dressing, goat cheese mousse & spiced hazelnuts	11.00
Chicory & Roquefort salad roasted walnut, radishes & Roquefort crumbs	11.00
Prawn & avocado cocktail with Marie Rose sauce	14.00
H. Forman & Son smoked salmon with pickles, capers & buttered brown bread	15.00
Bread basket vegan beetroot bun, white crusty roll, seeded bun, granary crust, toasted baguette & butter	4.50
Rosemary baked Camembert homemade apple & date chutney, toasted baguette	11.00/14.00
Charcuterie platter with pickles, homemade apple & date chutney, toasted baguette	18.00/26.00
Cheese board from Paxton & Whitfield with celery, homemade apple & date chutney, crackers	14.00/18.00

ROWLEY'S HOUSE SPECIALTIES

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

28 days aged Entrecôte or Sirloin steak 220g	33.00
British organic chicken supreme Free range from Surrey Farm	22.00
Chateaubriand to share (or not) 560g	70.00

FROM THE GRILL

Served with unlimited fries & a choice of sauce

Cornish lamb cutlets Grass fed lambs from Cornwall	27.00
Pork chops 300g	19.00
28 Days aged fillet steak 220g	35.00

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

MAIN COURSES

Pan fried pollock & buttered tenderstem broccoli red pepper coulis & parsley oil dressing	27.00
Battered line caught cod fillet with fries, mushy peas, mint & tartar sauce	22.00
Autumn lamb casserole with seasonal root vegetables served with toasted baguette	21.00
Rowley's gourmet cheese burger with maple cured bacon, truffled mayonnaise & fries	22.00
Homemade spiced BBQ spare ribs	20.00
Basil & Ricotta Ravioli with fresh pesto, dried cherry tomato & crispy basil (vegetarian)	19.00
Roasted aubergine & chickpea coconut curry with fragrant Basmati rice (vegan)	19.00

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	5.00
Wilted greens or tenderstem broccoli	6.00
Bread basket variety of bread & butter	4.50

SAUCES

Rowley's Roquefort butter sauce	3.00
Béarnaise	3.00
Peppercorn sauce	3.00
Red wine shallots & thyme gravy	3.00
Truffle mayonnaise	3.00