

ROWLEY'S

113 Jermyn Street

STARTERS

Halloumi or chicken Caesar salad with anchovies, garlic croutons & Caesar dressing	12.00
Chicken liver parfait with homemade red onions chutney & toasted baguette	11.00
Fishcake, lemon & garlic mayonnaise served with green leaves	10.00
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
Potato & leek soup pine nuts & parsley oil	9.00
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	24.00
Free range from Surrey Farm	
Chateaubriand to share (or not) 560g	70.00

MAIN COURSES

Rowley's Christmas stuffed turkey with all the trimmings stuffed with onion & sage, wrapped in bacon, glazed & roasted in duck fat potato, parsnip & carrots	27.00
Pan fried salmon fillet served with crushed new potato, poached egg & mustard sauce	28.00
Battered line caught cod fillet with fries, mushy peas, mint & tartar sauce	22.00
Chef's winter beef stew with winter roots vegetables	21.00
Rowley's gourmet cheese burger with maple cured bacon, truffled mayonnaise & fries	22.00
Hay smoked Ox cheeks served with caramelised onion mash, spring onion, jus & bone marrow crumbles	21.00
Potato Gnocchi with roasted butternut squash & crispy sage (vegetarian)	19.00
Spice roasted cauliflower & green peas curry with fragrant Basmati rice (vegan)	19.00

SIDES

Creamed mash potatoes truffle or herb	7.00
Truffled mac & cheese	7.00
Roasted bone marrow ideal with your meat	5.00
Baby gem & rocket salad	5.00
Tenderstem broccoli or Cavalo Nero leaves	6.00
Buttered Brussel sprout with bacon	6.00

FROM THE GRILL

Served with unlimited fries & a choice of sauce

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

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

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
Cranberry & red wine sauce	3.50