

ROWLEY'S

113 Jermyn Street

STARTERS

Halloumi or chicken Caesar salad with anchovies, garlic croutons & Caesar dressing	12.00
Ham hock terrine with homemade spring Picallili & toasted baguette	11.00
Fried white bait & smoked paprika mayonnaise lemon wedge	10.00
Spring Red leaf salad & lemon vinaigrette cucumber, radishes, Cherry tomatoes, spiced hazelnuts	8.00
Prawn & avocado cocktail with Marie Rose sauce	14.00
Roasted bone marrow with pickles, capers & brined shallots. Toasted baguette	10.00
Chicken liver parfait with homemade red onions chutney & toasted baguette	11.00
H. Forman & Son smoked salmon with pickles, capers & buttered brown bread	19.00
Bread basket white crusty roll, granary crust, seeded bun 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	85.00

FROM THE GRILL

Served with unlimited fries & a choice of sauce

28 Days aged fillet steak 220g	44.00
Cornish lamb cutlets	45.00
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

MAIN COURSES

Pan fried mackerel served with beetroot, fennel, apple salad & lemon dressing	22.00
Battered line caught cod fillet with fries, mushy peas, mint & tartar sauce	23.00
Chef's spring lamb stew with cinnamon, roots vegetables & toasted baguette	21.00
Rowley's gourmet cheese burger with maple cured bacon, truffled mayonnaise & fries	22.00
Spiced beef Koftas served with a mild curry sauce, fragrant Basmati rice & a selection of papadums	19.00
Penne pasta with smoked tangy tomato sauce, basil & Parmesan (vegetarian)	15.00
Baby Spinach, carrots & chickpeas curry with fragrant Basmati rice (vegan)	17.00

SIDES

Creamed mash potatoes truffle or herb	7.00
Cauliflower & mature Cheddar spicy crumbs	7.00
Roasted bone marrow ideal with your meat	5.00
Baby gem & rocket salad	5.00
Buttered spinach	6.00
Cavalo Nero leaves	6.00
Jersey Royal potatoes herbs & butter	6.00

SAUCES

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