

ROWLEY'S

113 Jermyn Street

STARTERS

Halloumi or chicken Caesar salad with anchovies, garlic croutons & Caesar dressing	12.50
Fried white bait & smoked paprika mayonnaise lemon wedge	12.00
Summer Beetroot, Feta, Orange And walnut Salad Orange Dressing	12.00
Prawn & avocado cocktail with Marie Rose sauce	14.00
Roasted bone marrow with pickles, capers & brined shallots. Toasted baguette	13.00
Confit Duck Rillette Brandy & Pickled Shallots, Toasted Baguette	14.00
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	6.50
Rosemary baked Camembert homemade apple & date chutney, toasted baguette	12.00/16.00
Cheese board from Paxton & Whitfield with celery, homemade apple & date chutney, crackers	15.00/19.00

ROWLEY'S HOUSE SPECIALTIES

*Served chargrilled on a table burner with
unlimited fries & Roquefort butter*

28 days aged Entrecôte or Sirloin steak 220g	36.00
British organic chicken supreme Free range from Surrey Farm	25.00
Chateaubriand to share (or not) 560g	90.00

MAIN COURSES

Pan fried Hake served with tender steam broccoli, Brown butter and Caper sauce	26.00
Battered line caught cod fillet with fries, mushy peas, mint & tartar sauce	25.00
Chef's spring lamb stew with cinnamon, roots vegetables & toasted baguette	22.50
Rowley's gourmet cheese burger with maple cured bacon, truffled mayonnaise & fries	24.00
Classic Chicken Tikka Masala served with Fragrant Rice, Assorted Papadums	21.00
Shallot and Pea Ravioli With Homemade Pesto, Dried Cherry Tomato (Vegetarian)	16.00
Sweet Potato and Spinach Curry with Fragrant Rice, Assorted Papadums (Vegan)	19.00
Braised Beef Feather Blade in Beer with charret carrots ,spinach&reduction sauce	27.00

SIDES

Creamed mash potatoes truffle or herb	7.00
Summer Roasted Veg in Tangy Tomato Sauce	7.50
Roasted bone marrow ideal with your meat	7.00
Baby gem & rocket salad	7.00
Buttered spinach	8.00
Classic Truffle Mac and Cheese	7.00
Buttered Green Beans	8.00

FROM THE GRILL

Served with unlimited fries & Roquefort butter

28 Days aged fillet steak 220g	45.00
Cornish lamb cutlets	45.00
Grass fed lamb from Cornwall	
Refined Soya Oil Used For frying	

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

SAUCES

Rowley's Roquefort butter sauce	4.50
Béarnaise	4.50
Peppercorn sauce	4.00
Red wine shallots & thyme gravy	4.00
Truffle mayonnaise	4.00