



## A La Carte Menu

### Starters

**Soup of the day served with a crusty roll & chive butter (GFO) £6**  
*please ask server for today's variety*

**Confit aromatic duck leg, spring onion & cucumber salad & spiced hoisin (GFO) £12**

**Smoked mackerel, orange, fennel & pickled radish £8**

**Baked goat's cheese, strawberry and mint jam & pistachio pesto (GFO) £8**

**Tempura vegetables served with homemade sweet chilli (VEO) £7**

**Ham hock terrine, pickle onions and cornichons, piccalilli puree & croutes (GFO) £8**

### Main course

**10oz ribeye steak, triple cooked chips, roasted tomato & mushroom, rocket & parmesan with peppercorn sauce (GFO) £29**

**Slow cook Rowley Produce beef bourguignon, roasted baby carrots, triple cooked chips & a crusty roll (GFO) £20**

**Boneless chicken thighs, dauphinoise potato, tenderstem broccoli & pistachio sauce £20**

**Halibut, crushed new potatoes, green beans with tomato & pistachio pesto sauce (GFO) £26**

**Duck breast, dauphinoise potato, French beans in blankets with a port & cherry sauce £25**

**Asparagus, pea & mint risotto with goat's cheese (GF) £18**

**Rowley Produce beef burger, smoked applewood cheddar, smoked bacon, red onion relish, smoked aioli, fennel slaw & skin on fries £16**

**Marinated corn ribs, fennel slaw, shallot onion rings, skin on fries & Korean sauce £16 (VE)**

### Sides

**Goats cheese & beetroot salad £8 - Roasted tenderstem broccoli £6 - Parmesan new potatoes £5**

**dauphinoise potato £5 - Triple cooked chips £4 - Roasted baby carrots £5 – slaw £3**

**Please let your server know of any allergy or dietary requirements, most of our dishes can be altered at the request of the guest to suit dietary needs or preference. A discretionary gratuity charge of 15% will be added to your bill, all tips go directly to our experienced & friendly team here at Rowley manor.**



**We are proud to use Rowley Produce - Based at Rowley, they produce sustainable grass fed beef and lamb to the highest of welfare standards**