



THE LORD HILL

Lunchtime at Rowly's Brasserie Restaurant

We are pleased to offer a range of lighter bar snacks available from noon until 2.00pm, in the Rowly's lounge bar.

All our food is freshly cooked and prepared to order. I have also highlighted our vegetarian choices (V), as well as those items which are "Gluten Free" or we are able to prepare "Gluten Free" (*).

This venue offers a relaxing and informal alternative to the more conventional Conservatory restaurant. We also offer free Wi-Fi broadband access, allowing you to still be in touch, whatever the time – **Andy Parry (Head Chef)**

Starters and Light Bites

Soup of the Day, Bread Roll & Butter (V) (*)	£4.50
Confit Duck and Pork Terrine with Plum and Ginger Chutney (*)	£6.50
Hand-made Scotch Egg with Black Pudding and a Beetroot Piccalilli	£5.50
Asparagus and Cornish Yarg Tartlet with Broad Bean Salsa Verde (V)	£5.50
Tempura Prawns, Sweet Chilli and Thai Salad	£6.00
A Sharing Mezze of Hummus, Olives, Feta, Falafel, Roasted Pimentos and Pitta Bread (V)	£10.00

Lunch-time "Soup & Sandwich Offer" - £6.50

Soup of the Day (V), with your choice of:
Cheese and Tomato Sandwich (V)
Ham and Mustard Sandwich
Tuna and Mayonnaise Sandwich

Our sandwich fillings are all Gluten Free, and can be made with Gluten Free Seeded Baps.

Sandwiches

Served on White or Granary Bread or Gluten Free Seeded Bap with a salad garnish

Prawn and Marie Rose Sauce (*)	£5.00	Halloumi and Red Pepper (V) (*)	£6.50
Tuna and Dill Mayo (*)	£4.00	Cajun Chicken and Lime & Coriander Mayo (*)	£7.00
Egg Mayonnaise and Pea Shoots (V)(*)	£3.50	Snowdonia Black Bomber Cheese and Ale Chutney (V) (*)	£4.00
Traditional BLT (*)	£5.00	Honey Roasted Ham and Tomato with Chutney (*)	£4.50
Steak Sandwich with a Red Onion Marmalade (*)	£7.50		
Roast Beef and Mustard (*)	£5.50		

Omelettes

Free Range 3 Egg Omelette (V) (*) **£8.00**

Served with a light salad garnish and your choice of 2 fillings:

Cheese (V)

Ham

Mushroom (V)

Tomato (V)

Onion (V)

Extra Fillings **£1.00** each

All our fillings for omelettes are Gluten Free

Main Courses

Beef and Ale Pie with Gravy, Mashed Potatoes and Seasonal Vegetables **£11.00**

Pan-fried Chicken Breast, Dauphinoise Potatoes, Buttered Greens & Mushroom, Stilton & Port Sauce (*) **£12.00**

Quinoa Stuffed Baked Tomato with a Sun-blushed Tomato Sauce and Rocket Salad (V) (*) (Vegan) **£10.00**

Char-grilled 8oz sirloin steak, onion rings, roast tomato & hand cut chips and salad garnish (*) **£15.00**

Add a sauce to your steak: -

*Diane Sauce or Peppercorn Sauce or Mushroom, Stilton and Port Sauce for **£2.00***

Roasted Lamb Rump with Saffron Potatoes, Green Beans and a Redcurrant Sauce **£13.00**

Fish of the Day served on a bed of Asparagus with a Dill Butter Sauce and Sautéed New Potatoes (*) **£12.50**

Caramelized Shallot Tart Tatin, Glazed Stilton, Spinach Puree and Roast Vine Tomatoes (V) **£11.00**

Battered Haddock, Hand Cut Chips & Mushy Peas **£11.50**

Slow-cooked Beef Lasagne, Garlic Ciabatta with a Mixed Salad **£10.50**

Sirloin Beef Burger, Pepper Brioche Bun, Coleslaw and Skin-on Fries (*) **£10.00**

Add:

Double up - **£2.50** (*)

Onion rings - **£1.50** (V)

Bacon - **£1.00** (*)

Stilton - **£1.00** (V) (*)

Cheddar - **£1.00** (V) (*)

Mushrooms - **£1.00** (V) (*)

Sides

Garlic Ciabatta (V)	£2.00	Fresh Vegetables (V) (*)	£2.00
Coleslaw (V) (*)	£1.50	Sweet Potato Fries (V)	£2.00
Hand Cut Chips (V)	£2.00	Cheesy Garlic Ciabatta (V)	£3.00
Creamed Mash (V) (*)	£1.50	Beer Battered Onion Rings (V)	£2.00

***A number of the items on our menu can be prepared gluten free. These items are marked with a (*)
Please make your service assistant aware of your gluten intolerance.***

Desserts

Mississippi Mud Pie with Vanilla Ice Cream(V) **£5.00**

De-constructed Black Forest Gateau (V) **£5.00**

Apple and Ginger Cake with Crème Anglaise (V) **£5.00**

Citrus Vacherin with Orange Coulis (V) **£5.00**

Ice cream & sorbet (*) **£4.50**

3 scoops of our specialty ice cream & sorbet (add one scoop to any other dessert for **£1.50**)

A Cheese Board of Chef's Favourite Cheeses:, Snowdonia Cheddar, Cornish Yarg, Perl Wen Brie, Blue Stilton
Served with Lord Hill Chutney, Caramelised Walnuts, Celery and Grapes (*) **£7.00**