

Rowly's Brasserie Menu

We are pleased to offer a range of lighter bar snacks available from noon until 2.00pm and 6.00pm until 9.45pm, 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" (*)

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 – John Margerison(Head Chef)

Starters and Light Bites

Soup of the day,
served with a bread roll & butter (V) - **£4.50**

Confit duck terrine, sweet chilli jam,
carrot & orange salad - **£6.50**

Rosette of melon,
summer berry & mint jelly (V) - **£6**

Traditional prawn cocktail
with granary bread & butter - **£6.50**

Charcuterie sharing Board – Parma ham,
sliced beef, salami, cheese, pickles,
ciabatta, croutes, olives & bread - **£12**

Tempura scampi tails,
lemon & caper mayonnaise – **£7.50**

Button mushrooms in a creamy garlic and
parsley sauce on ciabatta with rocket (V) - **£6**

Southern style chicken strips,
sticky sweet & sour dip - **£7**

Camembert to share, ciabatta bread
& olive oil and balsamic - **£12**

Main Courses

Hand-made steak & ale suet pudding, mashed potatoes, sage
crisps, vegetables & pan jus - **£12**

Chicken tikka masala, fragrant basmati rice,
mini poppadums - **£11**

Aubergine, butternut & pepper bake,
salad & sauté new potatoes (V) - **£11**

8oz gammon steak, pineapple ring & fried egg,
hand cut chips & peas - **£13**

Chicken breast, mushroom & tarragon jus,
crushed new potatoes & wilted greens - **£12**

Shitake mushroom, pea & garlic risotto,
parmesan crisp, rocket (V) - **£11**

The Burger Bar

All our burgers are served in a Brioche Bun with coleslaw and fries

The Lord Hill Burger - £14

8oz sirloin beef burger topped with
Shropshire blue cheese & flat mushroom

The Spicy One - £13

8oz sirloin beef burger, pickled jalapenos
& Mexicana cheese

The BBQ One - £13

8oz sirloin beef burger with salad
& BBQ burger relish

The Veggie One - £13

Chickpea & cumin burger,
mature cheddar & sliced tomato

The Chicken One - £13

Breaded chicken burger, Cajun & lime mayo
with baby gem lettuce

Make your own 8oz Sirloin Beef Burger,
Chicken Burger or Veggie Burger
£11.00 + Toppings

Double up any burger - £3 ()*

Shropshire Blue - £2 (V) ()*

Onion rings - £2 (V) - Cheddar - £1 (V) ()*

Bacon - £1 () - Mushrooms - £1.50 (V) (*)*

Battered cod with hand-cut chips
and mushy peas **£12**

Char-grilled 8oz steak, onion rings, grilled
tomato, field mushroom & hand cut chips

8oz Sirloin - **£20**

8oz Rump - **£17**

Add a sauce to your steak: -

*Diane sauce, Mushroom, port and blue cheese
sauce or peppercorn sauce for **£2***

Fish of the day with buttered
new potatoes and seasonal vegetables - **£13**

Slow-cooked Beef lasagne - **£11**
or Vegetable Lasagne - **£10**

Garlic ciabatta with a mixed salad

Sides

Garlic Ciabatta (V) **£2**

Coleslaw (V) **£1.50**

Hand Cut Chips (V) **£2**

Skinny Fries (V) **£2**

New Potatoes (V) (*) **£2**

Creamed Mash (V) **£2**

Fresh Vegetables (V) (*) **£2**

Sweet Potato Fries (V) **£2**

Cheesy Garlic Ciabatta (V) **£3**

Beer Battered Onion Rings (V) **£2**

***Items marked with a (*) are Gluten Free
Other items on our menu may be able to be
prepared gluten free.***

***Please make your service assistant aware
of your gluten intolerance.***

Desserts

Chocolate Indulgence

Chocolate ganache, Chocolate ice cream & chocolate brownie bites, chocolate sauce & tuile biscuits - **£5**

Apple almond & ginger sponge cake with vanilla custard - **£5**

Chef's cheesecake of the week - **£5**

Caramelised pear Tart Tatin with amaretto ice cream - **£5**

Crème Brûlée, strawberry compote - **£5**

Vegan Chocolate Fudge Cake with Vegan Vanilla Ice Cream - **£6**

Ice Creams & Sorbets

3 scoops of our speciality ice cream & sorbet
£4.50

Ice Creams:

Strawberries and Cream - Vanilla
Chocolate - Honeycomb
Raspberry Ripple

Sorbets:

Lemon – Blackcurrant - Mandarin
(add one scoop to any other dessert for **£2**)

Choose Your Cheese Board

Choose three cheeses from our specially selected cheeses for your own personal cheeseboard:

- Matured Cheddar -
- Applewood Smoked Cheese -
- Cornish Yarg -
- Perl Wen Brie -
- Shropshire Blue -

Served with Lord Hill Chutney, Caramelised Walnuts, Celery and Grapes (*)

£7.00

*Treat yourself to a glass of Ruby Port
With your Cheeseboard
for **£3.00***

Teas and Coffees

Americano £2.50

Cappuccino £2.95

Espresso £2.25

Latte £2.95

De-caf Coffee £2.50

Tea £2.50

Earl Grey £2.50

De-caf Tea £2.50

Fruit and Herbal Infusions £2.50

Irish Coffee (Jameson's) £5.50

Bailey's Hot Chocolate £5



THE LORD HILL
The Brasserie Restaurant