



Rowton Hall

COUNTRY HOUSE HOTEL & SPA



FROM GROUND, TO PLATE...TO FORK

We're so lucky...here at Rowton Hall Hotel in the heart of Cheshire we have 8 acres of grounds and gardens that also include our very own kitchen gardens where we grow our own organic vegetables, fruits, salads and micro herbs.

We're proud that the food miles for many of these items are practically zero. When planning menus and preparing for the day's service, Matt our Head Chef peruses the various crops with Karl the Head Gardener and picks only what he requires for the day and only the produce that is at its peak of ripeness.



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LANGDALE RESTAURANT

MENU



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NIBBLES

£4 each or £10 for 3

Homemade Bread, Sea Salted Butter, Olive Oil, Balsamic

Crispy Whitebait, Marie Rose Sauce

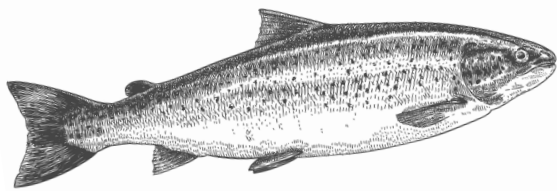
Spiced Calamari, Sweet Chilli Dip

Rowton Honey and Mustard Glazed Chipolatas, Tomato Salsa

Crispy Pork Belly Bites, Teriyaki and Sesame Glaze

Tempura Courgette, Harissa Hummus

Halloumi Chips, Garden Tomato Salsa



TO START

Soup of the Day

Homemade Bread Roll

£6

Cured Salmon

Beetroot, Orange and Fennel Salad, Lemon Dressing

£9

Chicken Liver Parfait,

Toasted Brioche, Red Onion Chutney

£8

Beef Cheek Fritter

Homemade Brown Sauce, Celeriac Slaw

£7

Chicken Satay Skewers

Malaysian Satay Sauce, Cucumber, Chilli and Lime Salad

£9

Baked Camembert

Homemade Tomato and Olive Focaccia, Mixed Salad

£12

Caesar Salad

Gem Lettuce, Pancetta, Parmesan, Croutons, Anchovies, Caesar Dressing

£7/ £12

Add Grilled Chicken Breast £5

Moroccan Cous Cous

Tagine Spices, Roasted Vegetables, Harissa Yoghurt

£6/ £11

Super Food Salad

Garden Lettuce, Pine nuts, Smashed Avocado, Beetroot, Quinoa

£8/£13

Add Grilled Chicken Breast £5

STEAKS

10oz Ribeye

£27

8oz Sirloin

£25

6oz Fillet

£29

All our steaks are served with Hand Cut Chips, Flat Cap Mushroom, Plum Tomato, Garden Salad

SAUCES

Peppercorn

£3

Wine Bordelaise

£3

Port and Stilton

£3



ROWTON BURGERS

All of our burgers are served on a toasted brioche bun with gem lettuce, tomato, gherkin, red onion chutney and fries

8oz Beef Burger £15

Buttermilk Fried Chicken Burger £14

Spiced Chickpea and Butternut Vegan Burger £12

Toppings

Pancetta, Swiss Cheese

Blue Cheese,

Fried Egg,

BBQ Pulled Pork

Black Pudding,

Flat Cap Mushroom

Chilli and Lime Smashed Avocado

£1.50 per topping

MAIN COURSE

Fish 'n' Chips

Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartar Sauce

£14

Chicken Breast

Creamed Pearl Barley, Onion, Smoked Bacon, Crispy Sage

£19

Braised Pork Belly

Wholegrain Mustard Mash, Red Cabbage, Glazed Carrot, Red Wine Gravy

£17

Welsh Lamb Rump

Fondant Potato, Smoked Aubergine, Chorizo Piperade, Olive and Tomato Jus

£18

Sea Bream

Thai Green Curry Sauce, Brown Shrimp, Bok Choi

£18

Moules Frites

Cooked in a White Wine, Cream and Garden Herb Sauce, Fries and Crusty Bread

£16

Risotto of the Day

£7/£12

Sesame and Teriyaki Glazed Cauliflower

Smoked Aubergine, Bok Choi, Thai Green Sauce

£13

Mac 'n' Cheese

Creamy White Wine and Three Cheese Sauce, Garlic Crumb

£14

Add Chicken Breast £5, Pulled Pork £1.50, Chorizo £1.50

ON THE SIDE

On the Side £4 each, two for £7, three for £10

Hand Cut Chips

French Fries

Onion Rings

Sweet Potato Fries

House Salad

Rowton Honey Glazed Carrots

Garden Greens

Buttered New Potatoes



All our meat and fish are served at a temperature we feel best compliments the cut, if you would prefer it cooked through, please speak to your server. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.