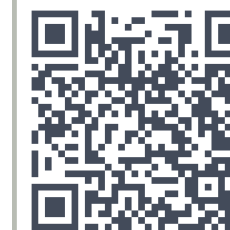




ALLERGEN INFO



PLEASE SCAN THE
QR CODE FOR
ALLERGEN
INFORMATION OR
ASK YOUR SERVER
FOR MORE
INFORMATION

Our Thyme taste menu features locally sourced produce and fruits and vegetables from our garden. Each dish highlights natural flavours with maximum impact, inspired by our team's heritage. The flexible menu lets you choose a larger dish with sides or sample multiple smaller dishes for a tasting experience.

Nibbles & Starters

Homemade Focaccia	£7	Marinated Olives	£6	Halloumi Fries	£7
Olive Oil and Balsamic (V, VE, DF)		Marinated in Lemon, Rosemary and Thyme (V, VE, GF, DF)		Honey, Sesame and Onion Seeds, Sriracha Mayo (V, GF)	
Chorizo Croquettes	£8	Sauteed King Prawns	£13	Zia's onion bhaji	£9
Spicy Tomato Salsa		Sriracha, Garlic Herb Butter (GF)		Indian Salad, Mint Chutney (GF, V, VE, DF)	

Sandwiches
Served 12pm - 6pm

Roasted Ham	£10	Mature Cheddar Cheese	£9	Smash Avocado	£17
Tomato and Mustard Dressing		Red Onion Chutney		Hummus, Cucumber, Rocket (V)	
Smoked Salmon	£11	Atlantic Prawns	£11	Hot Bavette Steak	£18
Cucumber, Crème Fraiche		Marie Rose Sauce		Toasted Ciabatta, Tomato Salsa, Rocket	
Hot Battered Haddock Goujons	£16	Free Range Egg Mayonnaise	£9		
Toasted Ciabatta, Tartar Sauce, Gem Lettuce		Rocket (V)			

Mains

Rowton Double Burger	£21	Sticky Guinness Brisket	£21
Two Beef Patties, Cheese, Lettuce, Burger Sauce, Pickles, Fries and Slaw		Clotted Cream Mash, Crispy Onions, Charred Greens, Red Wine Gravy	
Beer Battered Haddock	£20	Soup of the Day	£9
Triple Cooked Chips, Tartar Sauce, Mushy Peas		Mini Bread Loaf, Salted Butter	
Sea Bream 'Pad Thai'	£21	Bavette Steak	£20
Vegetables Thai Green Curry Sauce		Peppercorn Sauce, Rocket	
Cod	£23	Pasta Arribbitata	Small - £13 Large £18
Pea Puree, Green Sauce, Crispy Capers, Lemon Oil (GF)		Rich Tomato Ragu, Chilli Peppers, Olive oil	
Indian Thali Board	One -£22 Two- £40	Crispy Chilli Beef	Small - £12.50 Large £18
Chefs Choice Of Authentic Curries		Asian Slaw, Seasame, Cashew Nuts, Charred Lime (GF) (CONTAINS NUTS)	
Budda Bowl	£15	Ceaser Salad	£14
Mix Leaf, Smashed Avocado, Beetroot, Pickled Cucumber, Quinoa (GF)(V)(VE)(DF)		Gem Lettuce, Croutons, Pancetta, Parmasan Cheese	
Add Chicken or Salmon (+£5)		Add Chicken (+ £6)	

Dietary & Allergen Notice

While we take every precaution to minimise cross-contact, all our dishes are prepared in an open kitchen where allergens are present. Consequently, we cannot guarantee any item is 100% allergen-free. Peanuts and tree nuts are routinely handled in our kitchen and may be present across menu items.

Please inform your server of any allergies, intolerances, Coeliac disease, or dietary requirements before ordering so our kitchen team can take extra care. Full matrix information is available upon request or via the QR code.

(V) Vegetarian | (VE) Vegan | (DF) Dairy-Free | (GF) Gluten- Free | (DFA) Dairy-Free Adaptable | (GFA) Non-Gluten Adaptable



ALLERGEN INFO



PLEASE SCAN THE
QR CODE FOR
ALLERGEN
INFORMATION OR
ASK YOUR SERVER
FOR MORE
INFORMATION

Sides					
Biriyani Rice (V, GF)	£5	Triple Cooked Chips (V, VE, GF, DF)	£7	Garden Greens (V, VE, GF)	£7
French Fries (V, VE, GF, DF)	£6	Parmesan and Truffle Fries (GF)	£8	Seasonal Salad (V, VE, GF, DF)	£6

Desserts					
Becky's Cheesecake of the Day Please ask your server	£9	Selection of British Cheeses Crackers, Chutney, Celery, Grapes	£16	Triple Chocolate Cookie Dough Skillet Caramel Ice Cream (Baked to Order) (V)	£11
Salt Baked Pineapple Mango Salsa, Passionfruit Curd, Coconut Ice Cream (V, VE, GF)	£9	Ice Cream & Sorbet Please ask your server. Price is per scoop.	£3	Vanilla Crème Brûlée Homemade Shortbread	£9

Cocktails					
Rowton 1779	£12	Spring Sling	£12	Pink Paloma	£12
Mulberry Gin, Elderflower, Fresh Lime, Prosecco		Blood Orange Gin, Passoa, Lemon, Triple Sec, Prosecco, Splash of Soda		Tequila, Triple Sec, Strawberry Syrup, Cranberry Juice	
La Dolce Spritz	£12	Tio Jito	£12		
Aperol, Mulberry Gin, Prosecco, Splash of Soda		Tio Pepe, Elderflower, Mint, Cucumber, Sugar Syrup, Lime, Dash of Lemonade			

Hot Drinks					
Americano	£4	Flat White	£4	English Breakfast Tea	
A Smooth and Rich Coffee made by Blending a Shot of Espresso with Hot Water for a Bold Yet Mellow Taste.		A Velvety Coffee with a Strong Espresso Base, Blended with Steamed Milk.		A Pot for One	£3.5
				A Pot for Two	£6
Latte	£4	Hot Chocolate	£4	SPECIALITY TEAS £3.5	
A Creamy Coffee with a Shot of Espresso Topped with Silky Steamed Milk and a Light Layer of Foam		A Rich and Indulgent Drink made with Smooth, Velvety Chocolate and Steamed Milk.		Lemon and Ginger	
Cappucino	£4	Espresso		Earl Grey	
A shot of espresso, velvety steamed milk, and a generous frothy topping, finished with a dusting of cocoa		Single	£3	Peppermint	
		Double	£4.5	Green	
				Chamomile	
				Strawberry and Raspberry	

EVENTS AT ROWTON

There's Always Something to Celebrate at Rowton Hall Hotel & Spa

From live tribute acts and themed afternoon teas to seasonal celebrations and unforgettable evenings, our exciting calendar of events offers something for everyone.

Whether you're planning a get-together with friends, celebrating a special occasion or simply looking for a unique day out, discover your next memorable experience with us.

BOOK ONLINE NOW



Dietary & Allergen Notice

While we take every precaution to minimise cross-contact, all our dishes are prepared in an open kitchen where allergens are present. Consequently, we cannot guarantee any item is 100% allergen-free. Peanuts and tree nuts are routinely handled in our kitchen and may be present across menu items.

Please inform your server of any allergies, intolerances, Coeliac disease, or dietary requirements before ordering so our kitchen team can take extra care. Full matrix information is available upon request or via the QR code.

(V) Vegetarian | (VE) Vegan | (DF) Dairy-Free | (GF) Gluten- Free | (DFA) Dairy-Free Adaptable | (GFA) Non-Gluten Adaptable