



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

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

Spa Memberships

Enjoyed your Spa Day? Dont Lose That Relaxed Feeling!

At Rowton Hall Hotel & Spa, we offer both on- and off-peak spa memberships, designed to keep you feeling your best all year round.

We don't shy away from spoiling our members, with exclusive perks including full use of our fabulous spa & leisure club facilities, complimentary upgrades on hotel room bookings, 25% off spa treatments – and that's just the beginning!

Discover our membership options and explore all the exclusive perks available to you by scanning the QR code to the right.

EXPLORE MORE

*Subject to availability **Monday to Friday

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