Lounge AT ROWTON

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 & Sharers

Sundried Tomato & Olive bread £6
Homemade, served warm with whipped basil butter (DFA, V)

Crispy Belly Pork Bites £8
Glazed in a warm apple & sage sauce (GF, DF)

Kalamata Olives £6
(V, VE, GF, DF)

Twice Baked Colliers Cheese Souffle £12
Served with Tomato chutney, basil cream, baby herb salad, green oil (V)

A mezze of caramilised Onion Hummus £16
Warm pitta, Kalamata olives, Homemade breads, Olive oil (V, VE,DF, GFA)

Cauliflower Tempura £8
Glazed in a gochujang hot sauce (GF, V, VE, DF)

Soup & Sandwiches
Served 12pm - 6pm

Coronation Chicken £10
Mango chutney and black onion seed (GFA, DF)

Egg Mayonnaise £10
Watercress (DF, GFA, V)

Brie and Crispy Bacon £13
Toasted ciabatta served with a red onion marmalade and peppery rocket leaves (GFA,)

Open Atlantic Prawns Sandwich £12
Bound in a piquant Marie rose sauce. gem lettuce lilliput capers and fresh lemon (GFA, DF)

Truffled Mushroom and Tarragon Pate £11
Lemon dressed salad leaves (GFA, DF, V, VE)

Hummus and Roasted Peppers £10
Caramelised hummus roasted mixed peppers, crispy chickpeas peppered rocket (GFA, DF, V, VE)

Roasted Red Pepper Coconut Sweet Potato and Smoked Paprika Soup £9
Served with warm homemade bread (GFA, V, VE, DF)

Sandwiches served on brown bread, white bread or beetroot wrap. All served with a house salad and pipers crisps

Mains

Superfood Salad £14
Dressed mixed leaves, quinoa olives, cherry tomato, cucumber. red onion tender stem broccoli, toasted pumpkin seed, chia seed. Sunflower seeds (VA, VEA, DFA)
Add marinated feta £4
or chicken breast extra £6

Prawn and Avocado Salad £17
Dressed mixed leaf, cherry tomato cucumber, red onion, smashed avocado prawns bound in a Marie rose sauce (GF DF)

Rowton Smash Burger £22
Two 4 oz handmade burgers, glazed brioche bun, fries, gem lettuce, tomato, onion, homemade burger sauce (GFA)
Add Monterey jack cheese £2
Add Fried hens egg £2
Add Crispy smoked bacon £2
Add Grilled mushroom £2

Classic Caesar salad £14
Gem lettuce, crispy bacon, shaved parmesan, oven toasted croutons dressed in a Caesar dressing (GFA VA, VEA)
Add chicken £6
or feta or avocado £4

Wid Mushroom and Sage Linguine £22
White wine and garlic cream reduction, pickled mushroom and herb crumb (V, GFA)

Bavette Steak £25
Rocket salad grilled mushroom, oven baked thyme scented plum tomato, chunky chips (GFA DFA)
Chef recommends medium-rare
Add on a sauce £4
Peppercorn sauce (GF, V)
Truffle jus (GF, V)
Blue cheese sauce (GF, V)
Classic béarnaise (GF, V)

Fish and Chunky Chips £22
Garden pea puree tartar sauce, lemon wedge (GFA, DFA)

Sides

Skin on Fries (GFA, V, VE, DFA) £6

Truffle and Parmesan Fries (GFA, V) £7

Triple Cooked Chips (GFA, V, VE, DF) £6

Garden Greens (V,VEA, DFA) £7

Homemade Sundried Tomato and Olive Bread (V, VE, DF) £8

Seasonal Salad (GF, V, DF, VE) £6

ROWTON RECOMMENDS Greek Fries with Spicy Tomato Salsa, Olives and Marinated Feta (GFA, VEA, DFA) £8

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Desserts

Chilled Dark Chocolate Fondant £9
Lime sorbet, dark chocolate ganache, lime and yuzu gel (GF, V)

Light Lemon & Pineapple Mousse £9
Rum soaked pineapple, glass tweal

Baileys Brulee £9
Shortbread biscuit (GFA)

Warm Apple and Spiced Fruit Frangipane £9
Nutmeg anglaise, cinnamon ice cream (V)

Baked Biscoff Cheesecake £9
Vanilla chantilly, chocolate soil

Brownie Sundae £9
Chocolate brownie, cherry compot and vanilla ice cream. (V, VEA, DFA, GFA)

Ice Cream £3
Please ask your server for flavours.
Price per scoop

Dark Chocolate Coffee-Soaked Brownie £9
Coffee soil, ginger infused chocolate ganache, stem ginger, ice cream, crisp meringue shards (GFA, DFA, V, VEA)

Afternoon Tea

Afternoon Tea £27
Selection of finger sandwiches on brown and white bread: Coronation chicken mango chutney and black onion seed, Egg mayonnaise and watercress (V, GFA, DF), Cream cheese pumpkin seed pesto, red pepper (V, GFA)

Warm plain or fruit scone, strawberry conserve and clotted cream (GFA)

Baked cinnamon and white chocolate cheesecake (V), Chocolate and cherry brownie slice (GFA, DFA), Spiced fruit frangipane tarte with dulce de leche (V) (contains nuts), Mini pavlova (V, DFA, GF)

Accompanied by Freshly Brewed Tea or Coffee

Sparkling Afternoon Tea £35
Includes all the delicious delicacies in the afternoon tea with an added sparkle! Choose from a Cocktail, House gin and tonic or a glass of prosecco

Cream Tea £10
A choice of plain or fruit scone clotted cream and strawberry preserve GF* £9.50 (includes arrival Tea & filter Coffee)

Hot Drinks

Americano	£4.50	Flat White	£5	English Breakfast Tea	
Latte	£5	Hot Chocolate	£5	A Pot for One	£4.50
Cappucino	£5	Espresso		A Pot for Two	£7
		Single	£3	Speciality Teas	£5
		Double	£4.5	Lemon and Ginger. Earl Grey, Peppermint, 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