Thyme
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

Caramelized Onion Hummus £8
Herb oil, toasted pitta, crispy onions (V, VE, GFA, DF)

Cauliflower Tempura £8
Glazed in gochujang hot sauce (GFA,V,VE, GFA)

Sundried Tomato and Olive Bread £6
Homemade warm Sundried tomato and olive bread, whipped basil butter (DFA, V)

Kalamata Olives (VE, V, GF, DF) £6

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

Crispy Brie £9
Red onion marmalade (V)

To Share

A Mezze of Caramelised Onion Hummus £16
Warm pitta, kalamata olives, homemade breads and olive oil (V, VE, DF, GFA)

A Warm Rosemary and Thyme Infused Melted Camembert £17
Topped with a homemade red onion marmalade and dipping bread (GFA, V)

Starters

Crispy Squid Rings £11
Fennel and lemon salad, garlic aioli (DF GFA)

Wild Mushroom and Goats Curd Tarte £11
Truffled white bean puree, pickled mushroom and pea shoots (VEA,GFA,V)

Twice Baked Smoked Applewood Souffle £12
Spicy tomato chutney, basil cream, basil crisps (V)

Classic Prawn Cocktail £12
Spicy Marie rose dressing, pickled cucumber lilliput capers fresh lemon and toasted salted ciabatta croutes. (GFA, V)

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

Vegetable Tempura Garlic Aioli £10
(GFA, DF, V, VEA)

Mains

Slow Braised Pork Belly £24
Pomme anna potatoes, burnt apple puree, crispy cavolo Nero, apple cider and mustard jus (GF)

A Medley of Wok Fried Vegetables £21
Sesame seed tofu, tossed in a soya and teriyaki sauce (V, VEA, GF, DF)

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

Indian Thali £22 For One / £42 For Two
Mint chutney, fragrant onion rice, crispy onions, mini poppadums (GF, VEA, DF, V)

Pan Seared Chicken Breast £24
Confit chicken and tarragon Rosti potatoes, celeriac puree, truffled mushroom jus, crispy chicken skin (GF, DFA)

Pan Fried Hake £25
Chorizo and polenta cake, chimichurri sauce baby herbs (GF, DF)

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)

Sides

Onion Rice (V, GF, VE,DF £5

Garden Greens (V, VE, GF, DFA) £7

Seasonal Salad (V, VE, GF, DF) £6

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

French Fries (V, VE, GFA, DFA) £6

Parmesan and Truffle Fries (GF,V) £7

The perfect pairing: Complete your meal with one of our tempting sides.

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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)

Cheese Board

Celebrating Best of Cheshire and Welsh Cheese £9 For One | £12 For Two | £15 For Three

Includes red onion chutney, grapes, celery, Thomas Fudge crackers (GFA Choose one, two or three of the below cheeses

Collier's Cheddar
A mature Welsh cheddar with a rich, strong and distinctive flavour

Bourne's Blue
A creamy blue cheese with a rich, tangy flavour

Smoked Applewood
A smooth, creamy cheese with a delicate smoky flavour

Welsh Brie
A soft, creamy cheese with a mild, buttery flavour

EVENTS AT ROWTON

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

From tribute acts and themed afternoon teas to seasonal celebrations, discover exciting events and memorable experiences for every occasion.

SCAN ME

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	

Cocktails

Rowton 1779 £12
Mulberry Gin, Elderflower, Fresh Lime, Prosecco

Autumn Ember £12
Spiced Rum, Cinnamon, Bitters, Brown Sugar, Dash of Soda

Golden Hour £12
Tequila, Caramel, Apple, Lemon

Espresso Martini £12
Vodka, coffee liqueur, espresso, sugar syrup

Velvet Berry £12
Vodka, Chambord, Creme de Cassis, Cranberry, Lemon

Creme De Le Mint £12
Baileys, Kahula, Creme de Menthe, Coffee, Chocolate, Gomme

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