

The Rowbarge ~ spring new 2026

Starters

- Green vegetable and potato soup**, crème fraîche, warm seeded roll (v, gfa) 487kcal 7.45
- Lamb and red pepper meatball**, toasted flatbread, cumin hummus, pickled shallots and coriander 476kcal 9.95
- Mussels**, chorizo and chick pea cassoulet, kale, ciabatta 436kcal 9.45
- Deep fried brie**, rhubarb and apple salad (v, gf) 474kcal 8.45
- Severn and Wye smoked salmon**, cucumber jelly, fennel cream (gf) 280kcal 9.95
- Pea and shallot ravioli**, warm salad of spring vegetables, white wine veloute. (vg) 205kcal 7.95
- Chicken liver pâté**, apple and cider chutney, toasted bloomer (gfa) 519kcal 8.95
- Chargrilled asparagus**, pea purée, goats curd, radish, lemon oil (v, gf) 261kcal 10.95
- Korean fried broccoli**, kimchi, sesame, gotcha ketchup dressing (vg, gf) 201kcal 8.45

nibbles

- Cumin hummus, flatbread** (vg) 676kcal 6.95
- Sriracha grilled king prawns, mango salsa** (gf) 215kcal 8.95
- Halloumi fries, tomato relish** (v, gf) 554kcal 7.95
- Southern fried oyster mushrooms** (vg, gf) 461kcal 6.45
- Crispy squid, sweet chilli** 413kcal 7.95
- Chicken wings, buffalo hot sauce, ranch dressing** (gf) 688kcal 7.95
- Moroccan cauliflower, tahini yoghurt** (vg) 411kcal 6.45

mains

- Slow roasted duck leg**, bubble and squeak, peas, broad beans, cavolo nero (gf) 910kcal 22.95
- Goan chicken breast curry**, sticky coconut rice, Asian greens (gf) 647kcal 19.95
- Halibut with pea croquettes**, white onion purée, chorizo, capers, red wine jus (gf) 620kcal 21.95
- Bacon chop**, fried egg, roast tomato, portobello mushroom, chunky chips (gf) 1081kcal 18.95
- Cauliflower Milanese**, spicy black olive and tomato linguine, garlic oil, rocket (vg) 722kcal 16.95
- Chicken, ham and leek pie**, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1232kcal 18.95
- Grilled sea bass**, clams, white wine cream sauce, lemon potato cake (gf) 838kcal 22.95
- Roast lamb rump**, pea purée, charred onions, crisp potato terrine, garden peas (gf) 802kcal 26.95
- Beer battered fish and chips**, mushy peas, tartare sauce (gf) 1278kcal 18.95
- Basil pesto and spinach gnocchi**, sunblush tomato, toasted pine nuts, vegan prosociana crisp (vg) 578kcal 16.95
- Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 870kcal 18.45
- Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1380kcal 18.95
- King prawns, chorizo and pea risotto**, Parmesan crisps, chorizo oil (gf) 761kcal 17.95
- Bavette "steak frites"** béarnaise sauce, watercress salad (served pink) (gf) 1341kcal 23.95

light bites

- Filet steak sandwich**, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 962kcal 16.95
- Courgette, cherry tomato and feta quiche**, crème fraîche new potato salad (v, gf) 837kcal 12.95
- Salmon and smoked haddock fishcake**, mussels, poached egg, white wine sauce (gf) 636kcal 14.95
- Seared king oyster mushroom**, creamy tarragon orzo, prosociano crisp (vg) 517kcal 10.95
- Korean fried chicken flatbread**, kimchi, sesame seeds, spring onion salad 794kcal 12.95
- Blackened sweet potato salad**, wild rice, avocado, sweetcorn, lime and kidney bean salsa (vg) 708kcal 14.95
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puds

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) *899kcal* 8.95

Banoffee crumble cheesecake, bananas, salted caramel sauce *840kcal* 8.95

Warm raspberry Bakewell tart, raspberry compote, vanilla custard (v) *573kcal* 8.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) *652kcal* 8.95

Gin and Tonic jelly, citrus fruit and mint salad (low sugar) (gf) *35kcal* 8.45

Coconut, pineapple and mango fool, toasted coconut, pineapple crisp (vg, gf) *267kcal* 7.45

Toasted waffle, glazed pineapple, coconut ice cream (v) *615kcal* 8.45

Fresh cream filled profiteroles, dark chocolate sauce (low sugar) (v) *354kcal* 8.95



Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.