



# The Rowbarge ~ Bank Holiday Menu

~ Tuesday 7th April 2026 ~

## While You Wait

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Gin of the month: Lost Dutchman Cask Aged Gin - warm peppercorn, citrus and complex botanical taste pairs wonderfully with a classic tonic or Mediterranean tonic to really let the gin shine

Wine of the month: Cycles Gladiator Zinfandel, expressive aromas of raspberry and cedar with a black cherry, mocha and exotic spiced pallet

## Starter & Nibbles

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**Pea and mint soup**, crème fraîche, warm seeded roll (v, gfa) 487kcal 8.45

**Deep fried brie**, rhubarb and apple salad (v, gf) 474kcal 8.45

**Severn and Wye smoked salmon**, cucumber jelly, fennel cream 280kcal 9.95

**Korean fried broccoli**, kimchi, sesame, gotcha ketchup dressing (vg) 201kcal 8.45

**Lamb and red pepper meatball**, toasted flatbread, cumin hummus, pickled shallots and coriander 475kcal 9.95

Crispy squid, sweet chilli 414kcal 7.95

Harissa sweetcorn ribs, sriracha mayo (vg, gf) 328kcal 5.75

Cumin hummus, flatbread (vg) 676kcal 6.95

Moroccan cauliflower, tahini yoghurt (vg) 396kcal 6.45

Sriracha grilled king prawns, mango salsa (gf) 213kcal 8.95

Chicken wings, buffalo hot sauce, ranch dressing (gf) 688kcal 7.95

Roasts - All our roasts are served with roast potatoes and seasonal vegetables available while stocks last

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**Roast beef (served pink)**, with Yorkshire pudding (gfa) 1202kcal 21.95

**Roast porchetta, (slow roasted belly)** sage and apple stuffing, apple sauce 1247kcal 20.95

**Mixed roast beef (served pink), porchetta, (slow roasted belly)** all the trimmings 1448kcal 23.95

**Roast chicken, sage and apple stuffing**, sausage wrapped in bacon, (gf) 1442kcal 22.95

**Roast shoulder of lamb**, rosemary red wine gravy (gf) 1479kcal 26.95

**Cashew, chestnut, pine nut and butternut squash nut roast**, redcurrant gravy (vg, gf) 958kcal 18.45

**Sunday side sharing board**, pigs in blankets, buttered mash, cauliflower cheese and duck fat roast potato (gf) 1426kcal 19.95

Buttered vegetables (v, gf) 175kcal 4.95

Duck fat roast potatoes (gf) 232kcal 4.45

Pigs in blankets, gravy (gf) 423kcal 6.95

Cauliflower cheese (v, gf) 383kcal 5.95

Pork and apple stuffing (gf) 581kcal 5.95

Braised red cabbage (vg, gf) 57kcal 4.95

## Mains

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**Minced lamb and potato pie**, green vegetables, buttered mash, red wine gravy (gf) 1262kcal 18.95

**Beer battered fish and chips**, mushy peas, tartare sauce (gf) 1278kcal 18.95

**Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1380kcal 18.95

**Grilled sea bass**, clams, white wine cream sauce, lemon potato cake (gf) 839kcal 22.95

**Basil gnocchi**, tomato sauce, roasted peppers, aubergine, toasted pumpkin seeds (vg) 655kcal 16.95

**Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 870kcal 18.45

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## Light Bites

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**Fillet steak sandwich**, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries *963kcal* 16.95

**Korean fried chicken flatbread**, kimchi, sesame seeds, spring onion salad *791kcal* 12.95

**Roasted mediterranean vegetable flatbread**, coconut feta, rocket, pickled cucumber and courgette salad (vg) *453kcal* 9.95

**Pan fried miso hake**, wasabi crème fraîche, pickled ginger cucumber salad *308kcal* 13.95

**Courgette, cherry tomato and feta quiche**, crème fraîche new potato salad (v, gf) *838kcal* 13.95

Chunky chips (vg, gf) *535kcal* 4.95

Fries (vg, gf) *377kcal* 4.95

Truffle parmesan fries (gf) *450kcal* 6.95

Garlic bread, cheese (v) *632kcal* 6.45

Garlic bread (v) *424kcal* 5.45

Mixed salad (vg, gf) *100kcal* 4.45

## Puddings

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

**Toasted waffle**, glazed pineapple, coconut ice cream (v) *644kcal* 7.95

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

**Selection of British and French cheeses**, Fourme D'Ambert, Rosary Goat's, Pont-L'Évêque, Barbers Cheddar, celery, grapes, quince jelly, spiced apricot chutney, biscuits *668kcal* 12.95

## Cheshire Farm Ice creams and Sorbets

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One scoop (vg, gf) 2.95

Two scoops (vg, gf) 5.90

Three scoops (vg, gf) 8.75

Strawberry (v, gf) *124kcal*

Vanilla (v, gf) *125kcal*

Chocolate (v, gf) *127kcal*

Salted Caramel (v, gf) *135kcal*

Bramley Apple Sorbet (vg, gf) *65kcal*

Blackcurrant Sorbet (vg, gf) *68kcal*

## Coffees and Hot Drinks

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Americano (vg, gf) *0kcal* 3.95

Latte (v, gf) *122kcal* 4.25

Cappuccino (v, gf) *48kcal* 4.25

Flat white (v, gf) *47kcal* 4.25

Espresso (vg, gf) *0kcal* 3.45

Double espresso (vg, gf) *0kcal* 3.95

Selection of tea (v, gf) *24kcal* 3.95

Hot chocolate (v, gf) *299kcal* 4.45

## Hot Drink with a Small Pudding

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**Sticky toffee pudding**, vanilla ice cream (v, gf) *385kcal* 9.25

**Mini waffle**, glazed pineapple, coconut ice cream (v) *440kcal* 9.25

**Triple chocolate brownie**, vanilla ice cream, chocolate sauce (v, gf) *580kcal* 9.25



### 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.