



Coffee, Teas and Other Hot Drinks

Double Espresso	2.80	Hot chocolate	3.75
Americano	3.20	Kids Hot chocolate	2.75
Latte	3.75	Chai latte	3.70
Cappuccino	3.50	Dirty Chai Latte	3.95
Mocha	3.95	Babycino	1.25
Pot of tea for one	2.60	Add Cream	30p
Pot of specialty tea for one	2.75	Add Marshmallows	30p
Speciality teas include:		Add Flake	50p
		Add Monin Syrup	1.05
Decaf, Earl Grey, Red Bush, Red Berries, Asaam, Camomile Green, Peppermint, Lemon & ginger		including Caramel, Vanilla, Hazelnut, Toffee nut, and other Seasonal special flavours	

We also offer Oat and Soya milk free of charge.

At the Rowdey Cow, We use Dusty Ape coffee because it represents our commitment to quality and flavour. Dusty ape beans are carefully sourced to deliver a bold, distinctive taste that sets our brews apart.

Handmade cakes and Tray bakes

Victoria Sponge Cake	3.50	Plain scone, with Jam & Butter	4.25
Double Chocolate Fudge Cake	3.50	Why not add Rodda's clotted cream?	1.25
Cappuccino Cake	3.50		
Carrot & walnut cake (GF)	3.50	Cheese scone, With Butter	4.00
		Tea Cake, served With Jam & Butter	4.25
Rocky Road	3.20		
Caramel shortbread	3.70	Cream Tea - Plain scone, Jam, Butter	7.50
Original Flapjack	3.20	& Rodda Clotted Cream, served with	
Cherry & pistachio Brownie (V,GF)	3.05	a pot of tea	

Our cakes are more than Desserts -

They're a testament of our commitment to quality.

We proudly partner with suppliers like Happy Food Company,

Halls & Hunts because they share our passion for excellence.

**Their cakes are crafted with care using only the finest ingredients,
ensuring a fresh, delightful taste in every bite!**



Cold Drinks:

Carton of Apple Juice	1.60
Carton of Orange Juice	1.60
Carton of Ribena	1.60
Frobisher Apple Juice	3.45
Frobisher Orange Juice	3.45
Frobisher Mango Juice	3.45
Coke	2.25
Diet Coke	2.25
Sprite	2.25
Rio Light	2.25
San Pellegrino Lemon	2.50
San Pellegrino Orange	2.50
J20 Apple & Mango	3.25
J20 Apple & Raspberry	3.25
Sparkling Elderflower Presse	3.60
Fentimans Ginger Beer	3.60
Bottle of Still Water	1.95
Bottle of Sparkling Water	1.95

Alcohol:

Lager:	
Butcombe Underfall	5.25
Peroni 0%	4.95
Cider:	
Butcombe Ashton press	5.25
Thatcher's 0%	5.25
Other:	
Butcombe Original	5.25
Butcombe IPA Gorum	5.25
Wine & prosecco:	
Hidden Road Merlot	6.95
Hidden Road Zinfandel	6.95
Hidden Road Pinot Grigio	6.95
Hidden Road Sauvignon Blanc	6.95
Prosecco	7.75

Milkshakes:

2 scoops of only the best Rowdey Cow ice-cream, blended with the finest milk, to create a rich, smooth and more-ish milkshake!

Choose from the classic flavours below or have a look in the cabinet for the seasonal flavours!

Vanilla	Chocolate
Mint chocolate	Salted caramel
Strawberry	Double Cherry

4.50

Add Whipped cream for 30p

Coca-Cola Floats:

What's better than ice-cream on its own, Ice-cream and Coca-Cola!
Pair either a Coca-Cola or Diet Coke with a scoop of Rowdey Cow ice-cream.
Choose from the classic flavours below or have a look in the cabinet for the seasonal flavours!

Vanilla	Chocolate
Mint chocolate	Salted caramel
Strawberry	Double Cherry

4.50

Affogato:

An Italian classic but with a Rowdey twist
A double shot of espresso, served with Vanilla ice-cream and single biscuit

5.25

Our cold drinks are carefully sourced from Ashton Farms, and alcohol from Butcombe Brewery. The drinks deliver a crisp, refreshing beverage that pairs with our menu, aswell as the expertly crafted beers from Butcombe embodies the character of the Rowdey cow.



Classics:

Rowdey Full English (GFA)
Two Padfield's Traditional Sausages,
Two Rashers of Wiltshire Bacon,
Two Fried Paxcroft Eggs, Hash Brown,
Mushroom, Grilled Tomato,
Baked Beans & Little Bakehouse Toast
14.75
Add Black Pudding 1

Vegetarian Breakfast (V) (GFA)
Two Vegetarian Sausages,
Two Paxcroft Fried Eggs, Mushroom,
Two Hash Browns, Grilled Tomato,
Baked Beans & Little Bakehouse Toast
13.75

Children's Breakfast (GFA)
One Padfield's Traditional Sausage,
One Rasher of Wiltshire Bacon,
Fried Paxcroft Egg, Baked Beans &
Little Bakehouse Toast
9.75
Add Hash Brown 1

Eggs Benedict
Toasted English Muffin,
with Home Cooked Ham,
Poached Paxcroft Eggs
& Hollandaise Sauce
10.50

Eggs Florentine (V)
Toasted English Muffin
Topped with Baby Spinach,
Poached Paxcroft Eggs
& Hollandaise Sauce
9.95

On Toast:

Avocado & Poached Eggs (V) (GFA)
Chef's Special Smashed Avocado
Served on Little Bakehouse Toast
with Poached Paxcroft Eggs
10.50

Beans on Toast (VG) (GFA)
Traditional Baked Beans Served on Two
Slices of Little Bakehouse Toast
5.95

Eggs on Toast (V) (GFA)
Your Choice of Poached, Scrambled or
Fried Paxcroft Eggs
Served on Two Slices of Little
Bakehouse Toast
6.95

**White or Wholemeal Little Bakehouse
Toast (V)**
2 Slices 1.95

Add Strawberry Jam, Orange
Marmalade, Marmite or Nutella
1.10

Extras:

Mushroom - Bacon - Sausage
1.50
Grilled Tomato - Hash Brown -
Black Pudding - Egg - Slice of Toast
1

Breakfast Sandwiches :

Served on Fresh Wholemeal or White
Little Bakehouse Bread.
Choose from:

Sausage or Bacon
7.50

Sausage & Bacon
8.95

Add an Egg or Hash Brown
1

At The Rowdey Cow We Pride Ourselves on
Using Local Produce from
Our Neighbouring Farms & Suppliers
Padfield Porkies of Seend Supplying Our Gammon, Bacon & Sausages
The Little Bakehouse, Devizes for fresh bread,
Wiltshire Fruit & Veg of Devizes
Paxcroft Farm Free Range Eggs, Trowbridge
Milk & Cream from Planks Dairies, Poulshot
(GFA) Gluten free available, (VG) Vegan, (V) Vegetarian
Please Note our Kitchen Handles Products Containing Nuts and Gluten.
All of our Food May Contain Traces of Nuts and Gluten



Lights:

Homemade Soup of the Day (GFA)
Freshly Made in House,
Served with White or Wholemeal Little
Bakehouse Bread & Butter
7.95

Loaded Potato Skins (V) (GFA)
Crispy Potato Skins Stuffed with Sour Cream,
Mature Cheddar, Monterey Jack Cheese, Baked
until Bubbling
8.95

Add Crispy Bacon 2
Add our Rowdey Cow Chilli Con Carne
& Sour Cream 5

Burgers:

The Rowdey Cow Burger (GFA)
Our Signature Rowdey cow Beef Burger,
Freshly Made In House.
Served in a Freshly Toasted Brioche Bun,
with Crunchy Gem Lettuce, Beef Tomato,
Melted Monterey Jack Cheese &
a Spicy Tomato & Onion
Chutney, Served with
Homemade House Slaw & Fries
14.95

Add Bacon 2.00

Battered Crispy Chicken Burger
Two Classic Crispy Chicken Fillet Burgers
in a Freshly Toasted Brioche Bun,
with Crunchy Gem Lettuce &
Beef Tomato ,Served with
Homemade House Slaw & Fries
12.95

Add Bacon 2.00

Add Cheese 1.00

Winter Warmers:

Homemade Shepherds pie (GFA)
Lamb Shoulder Slowly Braised with Onions,
Carrots and Swede Until Tender & Falling Apart.
Topped with Smooth Mash, Served with
Buttered Green Beans
14.95

**Butternut Squash, Chickpea and
Coconut Curry (VG) (GFA)**
Served with Basmati & Wild Rice
12.95

Mains:

Rowdey Cow Beef Chilli Con Carne (GFA)
Our Own in House Rich Beef Chilli,
Slow Cooked for Maximum Flavour,
Served with Basmati & Wild Rice,
Sour Cream and Guacamole
14.95

Home Cooked Ham, Egg & Fries (GFA)
Our Own Home Cooked Ham,
Paxcroft Fried Eggs,
Fries, Homemade House Slaw &
Mixed Leaf Salad.
14.95

Quiche of the Day (V)

**Treat Yourself With Our Wholesome Homemade
Quiche, Made Freshly In House With
A Mix Of Seasonal Ingredients,
Please check Special Board For The Flavour!
Served With Fries, Mixed Leaf Salad & Coleslaw**
12.95

Macaroni Cheese (V)

**Macaroni Covered in Lashings of Our
In House Mature Cheddar Sauce.
Topped with More Cheese, Crispy Garlic Crumbs
& Baked until Gooley.
Served with Mixed Leaf Salad & Garlic Bread**
12.95

Add Crispy bacon 2.00

**At the Rowdey Cow, our food is crafted to offer
a taste oh home wth every bite. We use the
freshest, locally sourced ingredients to create a
menu that balences hearty classics with
innovative flavours.**



Toasted Ciabattas

Our Fan Favourite Ciabattas Are Toasted
in Our Press,
to Give a Crisp Finish to the Outside,

Choice of Filling from Below;
Ham & Cheese

Made with our Home Roasted Ham
Tuna Mayo & Cheese

Tomato, Pesto and Mozzarella (VG)
8.95

Classic Sausage Ciabatta

Padfield's Pork Sausages, Rocket Salad
& Lightly Spiced Tomato
Chutney
9.95

Classic Fish finger Ciabatta

Battered Fish Goujons, Rocket Salad
& Tartare Sauce
9.95

All Toasted Ciabattas Served
with Mixed Leaf Salad
& Homemade
House Slaw

Add Fries 3.25

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Our Gammon, Bacon & Sausages.
The Little Bakehouse, Devizes for fresh bread.
Stiles Butchers of Bromham for
Topside Beef, Lamb and Mince.
Wiltshire Fruit & Veg of Devizes.
Paxcroft Farm Free Range Eggs, Trowbridge.
Milk & Cream from Planks Dairies, Poulshot.
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Jacket Potatoes:

Looking for Something Light and Hearty?
Look No Further!

Choose From From the Following Fillings;

Cheese & Beans (V) (GFA)

Tuna Mayo (GFA)

Cheese & Coleslaw (V) (GFA)

Rowdey Cow Chilli & Cheese (GFA)

All Served with Mixed Leaf Salad
& Homemade House Slaw

10.95

Childrens Menu:

4oz Homemade Cheeseburger, Fries & Beans
8.50

Homemade Rowdey Cow Beef Chilli & Rice
8.50

Padfield's Sausage, Fries & Beans
6.50

Battered Fish Goujon, Fries & Beans
8.50

Chicken Nuggets, Fries & Beans
6.50

Macaroni Cheese
with a Crispy Garlic Topping & Garlic Bread
6.50

Add Crispy Bacon 2

Sides:

Fries

3.25

Cheesy Fries

4.95

Garlic Bread

4.25

Homemade Slaw

4.25

Giant Beer Battered Onion Rings

4.25