

# LOUNGE & BAR MENU

Available from 12 - 9.30pm







### TASTE OF PROVENCE

# Enjoy a glass of Provence rosé in the shadows of Cheshire's French Château

# Lady a Rosé 175ml £11 | 250ml £16 | Bottle £45

A delicious, pale and thirst-quenching rosé born under the warm Provençal sun of Coteaux d'Aix. Carefully crafted at Château La Coste, this crisp blend of Grenache and Cinsault will transport you to the Côte d'Azur with a single sip. Thirst quenching, elegant and deliciously moreish.

# Château des Sarrins Rosé Grand Cuvée 175ml £14 | 250ml £19 | Bottle £56 | Magnum £110

On the nose, there are intense aromas of violet, white fruits, and sweet almond. The palate has finesse and a fresh mouth watering acidity. While the long finish is paired with floral notes, making this a thirst quenching rose.

# Château d'Esclans 'Whispering Angel' Rosé 175ml £16 | 250ml £22 | Bottle £65

A pale Provence made from Grenache, Cinsault and Rolle (Vermentino) grapes. The rewarding taste profile is full and lush while being bone dry with a smooth finish.

# Château d'Esclans 'Rock Angel' Rosé 2020/21 175ml £19 | 250ml £27 | Bottle £78

Rock Angel is partially barrel fermented in large oak barrels and made from Grenache, Cinsault and Rolle (Vermentino). This rosé bears a more complex and structured taste profile than Whispering Angel bringing it into a more premium realm, giving rosé lovers a bigger and richer wine.

# Château La Coste 175ml £15 | 250ml £20 | Bottle £59

Showcases the quintessential 'house style' marked by trademark minerality and finesse. Rich, elegantly round, crunchy aromas of white peach, yellow apple, pear and white grapefruit. The finish is long and fresh, showcasing what a Provence, made with estate-grown fruit only, can deliver.

125ml measure available upon request

Provence Rosé Wine Experience Assiette
Experience a selection of Provence Rosé
Lady a Rosé, Château des Sarrins Rosé Grand Cuvée and
Whispering Angel £26

# INDULGING LIQUEUR COFFEES

#### Irish Coffee £10

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

### Calypso Coffee £10

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

# Café Carajillo £11

Fine Italian roast coffee with Courvoisier cognac, crowned with fresh double cream and lemon zest

#### Café Disaronno £10

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

### Baileys Coffee £10

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

# Peak & Wild Coffee - Matthew Algie

Peak & Wild Freshly Roasted, Climate Positive Coffee by Matthew Algie

Peak & Wild coffee is much more than a delicious, ethically sourced coffee. Peak & Wild is a climate-positive coffee, Rainforest Alliance certified, and will support the restoration of 1,000 hectares of Scotland's rainforest. They are also helping 2,500 young people achieve their John Muir Award over three years.

A discretionary service charge of 12.5% will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.

Adults need around 2000 kcal per day. \* Approx item weight before cooking

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# ALFRESCO

# Small plates and bowls

Three - £17

Six - £33

**Ten** - £55

King prawn pil pil, baked garlic ciabatta (kcal 632)

Korean-style chicken wings, spring onion, sesame seeds (kcal 322)

Pork belly bites, chipotle and honey glaze (kcal 533)

Puffed flatbread, garlic oil, mozzarella (kcal 482)

Salt and pepper corn on the cob (vg) (kcal 145)

Crisp breaded zucchini, parmesan and truffle (kcal 152)

Aubergine chips, sun-dried tomato chutney (vg) (kcal 146)

Greek salad bowl, feta, olives, sun-dried tomatoes, rocket (kcal 144)

Iceberg wedge, bacon, ranch dressing, charred corn (kcal 139)

Pickles and olives (vg) (kcal 207)

Homemade soup of the day £7 Toasted sourdough, cultured butter (kcal 538)

### DESSERTS

### Chocolate Basque cheesecake £10

Honeycomb ice cream (kcal 567)

#### Choux bun £10

Peach and raspberry (kcal 420)

### Tiramisu £10

Dulce de Leche ice cream (kcal 481)

# Rookery Hall trifle £10

Pimm's strawberry jelly, biscuit, custard, crème Chantilly (kcal 596)

# Ice cream and sorbet £6

(kcal 163)

### Selection of British and French cheese

Grapes, celery, quince jelly, chutney and crackers 3 cheeses (kcal 362) £16 | 5 cheeses (kcal 603) £22

# PEAK AND WILD COFFEE

Espresso (kcal 0) £5 Americano (kcal 0) £5 Latte (kcal 97) £5 Cappuccino (kcal 65) £5 Hot Chocolate (kcal 307) £5

#### BRUNCH

Available every day from 10am until 2pm

### Smashed avocado £9 (v)

Toasted sourdough, lightly poached eggs, chilli flakes (kcal 249)

### Scottish oak smoked salmon £10

Toasted sourdough, lemon wedge, watercress (kcal 263)

### Eggs Benedict £9

Poached egg, carved ham, Hollandaise sauce on toasted muffin (kcal 682)

# Maple glazed streaky bacon ciabatta £9

(kcal 513)

#### CIABATTAS

Served with coleslaw and root vegetable crisps.

Hot ciabattas available 12-6pm.

### COLD CIABATTAS

# Oakfield honey roast ham £11

Beef tomato, English mustard (kcal 479)

### Deli £12

Salami, chorizo, Serrano ham, ranch dressing, rocket (kcal 875)

### HOT CIABATTAS

#### Steak, cheese and onion £14

Truffle mayo (kcal 675)

#### Tuna melt £12

Cucumber and salad cream (kcal 786)

## Roasted Mediterranean vegetables £11 (vg)

Gochujang BBQ sauce (kcal 697)

SIDES

### Sea salted fries £5

(kcal 334)

# Triple cooked chunky chips £5

(kcal 395)

### Rocket, truffle, parmesan salad £5

(kcal 143)

### Chantenay carrots, orange butter £5

(kcal 182)

### LARGE PLATES

# Yorkshire free-range chicken breast £21

Potato gnocchi, baby onion, chorizo and pea fricassee, chicken sauce (kcal 805)

### Grilled Scottish salmon fillet £25

English pea and crème fraîche risotto, tomato and cucumber salsa (kcal 843)

#### Yorkshire 8oz\* sirloin steak £36

Triple-cooked chunky chips, confit field mushroom, plum tomato, Café de Paris butter (kcal 886)

# Pan fried potato gnocchi £18 (v)

Sun-dried tomatoes, zucchini, blue cheese (kcal 759)

#### Market fish of the day

Brown shrimp beurre noisette, samphire, lemon, capers (Market price)

# Korean crispy chicken burger £19

Gochujang BBQ sauce, fries (kcal 1057)

### Rookery chicken Caesar salad £18

Cos lettuce, boiled egg, parmesan, anchovies, crisp pancetta, sourdough croutons, dressing (kcal 839)

# Udales beef and bone marrow burger £21

Fried onions, beef tomato, pickle, Monterey Jack cheese (kcal 942)

### Beer battered North Atlantic haddock £20

Triple-cooked chunky chips, mushy marrowfat peas, tartar sauce, lemon (kcal 864)

# STONE BAKED PIZZAS

Sourdough-stretched 12-inch pizzas

Serrano ham, semi-dried tomato, parmesan, rocket £19 (kcal 866)

Pepperoni, nduja, chicken, roasted red peppers £19 (kcal 832)

Wild mushroom, spinach, ricotta, truffle £18 (vg) (kcal 762)

Buffalo mozzarella, semi-dried tomatoes, basil £17 (kcal 874)

Our fish is sourced from nominated suppliers which are sustainable.