

ROOKERY HALL

HOTEL & SPA
NANTWICH, CHESHIRE



The Restaurant at Rookery Hall

Dion-Wyn Jones
Executive Head Chef



CHEF'S EXPERIENCE MENU

Chef's snacks

Amuse-bouche and Sourdough
Estate Dairy cultured butter, Chorley

Blackthorn cured mackerel
Isle of White tomato, basil, sea herbs, Exmoor caviar, tomato essence

Hereford dry aged fillet of beef
Oxtail, globe artichoke, mushroom purée, bone marrow jus

Cheese
16 supplement

Valrhona chocolate mousse
Cherry

British strawberry and vanilla cheesecake
Basil, sorrel, strawberry ice cream

75 per person
55 per person for drinks experience

To be ordered by the whole table
Last orders 8.30pm

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.

CAVIAR

Sturia caviar, rye blini, sour cream, chive
15g 60 (kcal 277)
30g 120 (kcal 299)

STARTERS

Blackthorn cured mackerel 16
Isle of White tomato, basil, sea herbs, Exmoor caviar, tomato essence
(kcal 294)

Roasted quail 16
Home black pudding, quail egg, medjool date, Wirral watercress, orchard sauce
(kcal 304)

Scottish langoustine tart 17
Summer peas, broad beans, seafood emulsion, sea herbs, sauce made from the shells
(kcal 280)

Beef tartare 17
Galician 100 day aged beef, onion, yolk, nasturtium, seeded cracker
(kcal 358)

Beetroot 13 (vg)
Mustard seeds, gherkin, herb emulsion, pickled shallot, herbs, crisp potato
(kcal 381)

MAIN COURSES

Scottish Halibut 36
Courgette, Shetland mussels, sea herbs, caviar sauce
(kcal 881)
(9 supplement for dinner inclusive)

Hereford dry aged fillet of beef 43
Oxtail, globe artichoke, mushroom purée, bone marrow jus
(kcal 727)
(14 supplement for dinner inclusive)

Creedy carver free-range chicken 28
Summer vegetables, chicken wing, yolk, hen of the woods, chicken sauce
(kcal 459)

Herdwick lamb loin 38
Sticky lamb neck, lamb fat carrot, carrot jam, ewe's curd, mint jus
(kcal 725)

King Edward's potato gnocchi 25 (vg)
Courgette, basil, herbs, olive, yeast cream sauce
(kcal 638)

SIDE ORDERS

Rosti potato chips, sour cream and chive 6 (kcal 250)
Summer peas, smoked bacon 5 (kcal 312)
Truffle potato purée 5 (kcal 507)

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DESSERTS

Valrhona Manjari chocolate namelaka 12
Yuzu curd, miso ice cream, chocolate crisp
(kcal 617)

Coffee choux 11
Kahlúa, mascarpone, chocolate, coffee parfait
(kcal 786)

British strawberry and vanilla cheesecake 11
Basil, sorrel, strawberry ice cream
(kcal 684)

Banana cake 10 (vg)
Caramel, pineapple, banana ice cream
(kcal 343)

Peak and Wild Coffee and petit fours 8
(kcal 242)

Peak and Wild Coffee, Matthew Algie:

"Our five-pillar plan sets out our sustainable and development goals, covering sourcing, the environment, people, and community. We have achieved a lot over the years, but we recognize that there is still much more we can do. Therefore, we are determined to set meaningful priorities and take genuine and radical steps towards a more sustainable future."

CHEESE

Mimolette
Buttery | Fruity | Delicate finish

Brie à la truffle
Truffle | Creamy | Aromatic

Langres petit
Soft | Champagne

Bleu d'Auvergne
Smooth | Creamy | Slightly spicy

Ashlynn
Buttery | Lemon | Rich

Quicke smoked cheddar
Buttery | smoked | oaked

Charles martell
Creamy | Earthy | Mild

English pecorino
Nutty | Caramel | Salty

Cashel Blue
Creamy | Nutty | Rich

Montgomery cheddar
Acidic | Fruity | Rich

3 cheese 16 (618 kcal)
5 cheese 22 (823 kcal)
10 cheese 32 (1521 kcal)

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