

# ROOKERY HALL

— HOTEL & SPA —  
NANTWICH, CHESHIRE

## CHEF'S EXPERIENCE MENU

### **Chef's snacks**

*Fitz, Charmat Rosé, Sussex, NV*

### **Amuse-bouche and sourdough**

Cholmondeley Estate Dairy cultured butter

### **Cured hand dived Orkney scallop**

Granny Smith apple | fermented kohlrabi | yuzu | buttermilk |

Growing Field 28 marigold

*Howard's Folly, Alvarinho, Altenejo, 2019*

### **Hereford dry aged fillet of beef**

Oxtail | roscoff onion | mushroom purée | beef fat brioche |  
bone marrow jus

*Lala Lá Malbec, Mendoza, 2019*

### **Cheese**

17 supplement

### **Valrhona 35% dulcency chocolate**

Pear

### **Mandarin and vanilla cheesecake**

Torched mandarin | sorbet | oxalis

*Kikelet, Szamorodni, Tokaji, Hungary, 2019*

**85 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.