

ROOKERY HALL

HOTEL & SPA
NANTWICH, CHESHIRE



The Restaurant at Rookery Hall

Dion-Wyn Jones
Executive Head Chef



CHEF'S EXPERIENCE MENU

Chef's snacks

Villa Saletta, Spumante di Sangiovese, Tuscany, 2018

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
Roux Père & Fils, Côte de Beaune Villages Roches Blanches, 2019

Cheese

18 supplement

Valrhona 35% dulcex chocolate

Pear

Mandarin and vanilla cheesecake

Torched mandarin | sorbet | oxalis
Kikelet, Szamorodni, Tokaji, 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.
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 243)

30g 120 (kcal 265)

STARTERS

Cured hand dived Orkney scallop 21

Granny smith apple | fermented kohlrabi | yuzu | buttermilk | Growing Field 28 marigold
(kcal 140)

Roasted squab pigeon 16

Home black pudding | quince | salsify | Rookery Hall honey
(kcal 367)

Scottish langoustine tart 19

Jerusalem artichoke | seafood emulsion | sea herbs | sauce made from the shells
(kcal 460)

Beef tartare 18

Galician 100 day aged beef | onion | yolk | nasturtium | seeded cracker
(kcal 417)

Beetroot 16 (v)

Mustard seeds | gherkin | Ashlyn whipped goat's cheese | herb emulsion
(kcal 381)

Plant based option available

MAIN COURSES

Scottish halibut 37

Growing Field 28 autumn squash | Shetland mussels | sea herbs | caviar sauce
(kcal 994)

Hereford dry-aged fillet of beef 43

Oxtail | Roscoff onion | mushroom purée | beef fat brioche | bone marrow jus
(kcal 457)

14 supplement for dinner inclusive

Creedy carver free-range chicken 29

Brassicas | chicken wing | yolk | hen of the woods | chicken sauce
(kcal 566)

Herdwick hogget loin 38

Sticky neck | hogget fat carrot | carrot jam | ewe's curd | mint jus
(kcal 699)

King Edward's potato gnocchi 26 (vg)

Growing Field 28 autumn squash | herbs | black olive | yeast cream sauce
(kcal 638)

SIDE ORDERS

Rosti potato chips | sour cream | chive 6 (kcal 238)

Baked squash | toasted seed granola 5 (kcal 256)

Tenderstem broccoli | black garlic emulsion 5 (kcal 353)

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DESSERTS

Valrhona Manjari chocolate namelaka 13
Yuzu curd | miso ice cream | chocolate crisp
(kcal 596)

English blackberry tart 11
Blackberry mousse | sorbet | sour cream
(kcal 575)

Mandarin and vanilla cheesecake 12
Torched mandarin | sorbet | oxalis
(kcal 538)

Banana cake 11 (vg)
Caramel | banana ice cream | lime
(kcal 343)

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

SOMMELIER DESSERT WINE FAVOURITES

Kikelet, Szamorodni, Tokaji, Hungary 2019 70ml 12
Sweetness | fruit and acidity | long finish

Stratus, Riesling Icewine, Ontario, Canada 2020 70ml 16
Vibrant peach | Refreshing acidity

SOMMELIER PORT FAVOURITES

Niepoort, Late bottled Vintage, Oporto, Portugal 2019 70ml 7
Rich fruit | Chocolate Integrated | Elegant Light Touch

Howard's Folly, Carcavelos, Alentejo, Portugal 1995 70ml 15
Decadent | Rich Raisin notes from a fascinating estate

Peak and 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.*

CHEESE

Mimolette
Buttery | fruity | delicate finish

Brie à la truffe
Truffle | creamy | aromatic

Lord of the Hundreds
Savoury | grassy | nutty

Bleu d'Auvergne
Smooth | creamy | slightly spicy

Ashlynn
Buttery | lemon | rich

Quicke smoked cheddar
Buttery | smoked | oaked

Charles martell
Creamy | earthy | mild

Langres petit
Champagne | fruity | mildly salty

Cashel Blue
Creamy | nutty | rich

Montgomery cheddar
Acidic | fruity | rich

3 cheese 18 (618 kcal)
5 cheese 24 (823 kcal)
10 cheese 33 (1521 kcal)

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