

# ROOKERY HALL

HOTEL & SPA  
NANTWICH, CHESHIRE



## The Restaurant at Rookery Hall

**Dion-Wyn Jones**  
Executive Head Chef



## CHEF'S EXPERIENCE MENU

### Chef's snacks

Taittinger Prestige Rosé Champagne, NV

### Amuse-bouche and Sourdough

Estate Dairy cultured butter, Chorley

### Three Wren's gin cured Loch Duart salmon

Cucumber, daikon, Granny smith apple, ponzu dressing, puffed rice  
Three Wren's Elderflower collins

### Welsh mountain lamb loin

Sticky lamb neck, lamb fat carrot, carrot jam, ewe's curd, mint jus  
Spy Valley Pinot Noir, 2020

### Cheese trolley

14 supplement

### Chef's refresher

### Valrhona Manjari chocolate namelaka

Yuzu curd, miso ice cream, chocolate crisp  
Lafage Maury Grenat, 2021

70 per person

50 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.

## STARTERS

### Three Wrens gin-cured Loch Duart salmon 15

Cucumber, daikon, Granny Smith apple, puffed rice, ponzu dressing (kcal 303)

### Roasted quail 15

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

### Scottish langoustine tart 16

Jerusalem artichoke, emulsion, sea herbs, sauce made from the shells (kcal 250)

### Beef tartare 17

Galician retired dairy cow, 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 35

Poached white asparagus, Shetland mussels, dill, caviar, cream sauce (kcal 932)  
(8 supplement for dinner inclusive)

### Wagyu bavette of beef 44

Celeriac, oxtail, kale, fermented barley, pickled onion jus (kcal 932)  
(14 supplement for dinner inclusive)

### Yorkshire free-range chicken 28

Brassicas, chicken wing, yolk, hen of the woods, chicken sauce (kcal 459)

### Welsh mountain lamb loin 34

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

### Cauliflower cheese tart 25 (vg)

Burnt Granny Smith apple purée, herbs, pickle, truffle, cream sauce (kcal 600)

## SIDE ORDERS

### 5 each

Rosti potato chips, sour cream and chive (kcal 250)

Brassicas, black garlic emulsion (kcal 159)

Salt-baked beetroot, ewe's curd, coriander (kcal 150)

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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)

### Tonka bean cheesecake 11

Tomlinson's rhubarb, rhubarb sorbet (kcal 606)

### Parsnip cake 10 (vg)

Iced cream cheese, apple (kcal 504)

### Hot beverage and petit fours 8

#### 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 | Richer Consistency*

### Bleu d'Auvergne

Smooth | Creamy | Slightly spicy

### Ashlynn

Buttery | Lemon | Rich

### Quicke smoked cheddar

Buttery | smoked | oaked

### Rachael Reserva

*Full | Rich | Complex*

### Delilah

Creamy | Fruity | Heat

### Cashel Blue

Creamy | Nutty | Rich

### Montgomery cheddar

Acidic | Fruity | Rich

### 3 cheese 14

### 5 cheese 20

### 10 cheese 32

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