

We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.



# Chef's Experience Menu

Our award-winning Executive Head Chef Dion Wyn-Jones brings a wealth of experience to the Rookery Hall kitchen. He and his highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 2 Rosettes.

We have also carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give guests a truly delicious experience.

Dion and Kurt invite you to sit back, relax, and enjoy this culinary adventure.

Dion-Wyn Jones & Kurt Mort
Executive Head Chef & Restaurant & Bar Manager







#### Chef's Snacks

Taittinger Prestige Rosé Champagne, NV

# Chef's Amuse-Bouche and Sourdough

Estate Dairy cultured butter, Chorley

### Three Wrens 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

Dishes and prices correct at time of publishing.
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.

£65 per person for Experience menu £50 per person for Drinks experience

To be ordered by the whole table - last orders 8.30pm