



Chef's Seven Course 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. Dion's approach to cooking is modern, seasonal and simple, focused on delivering an indulgent taste experience for all our guests.

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
Executive Head Chef

Kurt Mort
Restaurant Manager



Two AA Rosettes for
Culinary Excellence



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

ROOKERY HALL
HOTEL & SPA
NANTWICH, CHESHIRE



CHEF'S EXPERIENCE MENU

Chef's snacks

*Indulge with a Bollinger Rosé Champagne
Strawberry | Cherry | Spice*

Chef's amuse-bouche

Baker's bread

Flavoured dips

Black Bomber agnolotti

Onion broth, pickled onion, Shimeji mushroom, chive oil
*Perfectly paired with La Chablisienne Chablis Premier Cru Vaillons
Minerality | Earthy | Herbs*

Cured Scottish mackerel

Fermented kohlrabi, marigold, apple cider gel, coal oil
*Perfectly paired with Akashi-Tai Japanese Sake
Lime | Tropical | Earthy*

Wagyu of Westholme Bavette

Potato terrine, wild mushrooms, onion and beef fat jam, pickled onion jus
*Perfectly paired with Catena Malbec
Plum | Blackcurrant | Smooth*

Chef's refresher

Valrhona chocolate soufflé

Yuzu chocolate ice cream, vanilla anglaise
*Perfectly paired with Lafage Maury Grenat
Chocolate | Full bodied | Red fruits*

£85 per person

To be ordered by the whole table – last orders 8.00pm

***Indulge in our optional Drinks Experience with
your Chef's Experience menu £56***

This is a sample menu. Prices and dishes 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.