

Welcome to The Restaurant

Dion Wyn-Jones is the Executive Head Chef at Rookery Hall, bringing his expertise and passion for modern British cuisine to every dish. With a commitment to using the finest locally sourced, seasonal ingredients, Dion creates menus that highlight the very best of British produce.

Under his leadership, The Restaurant at Rookery Hall has earned 3 AA Rosettes, a mark of distinction for exceptional culinary quality. Dion's innovative approach to cooking combines bold flavours and refined techniques, ensuring every dining experience is both memorable and delicious.

From the carefully crafted tasting menus to thoughtfully designed à la carte options, each dish is a reflection of Dion's dedication to culinary excellence and sustainability, making Rookery Hall a true destination for food lovers.



Three AA Rosettes for Culinary Excellence

This is a sample menu only. 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.

ROOKERY HALL

HOTEL & SPA

CHEF'S EXPERIENCE MENU

CHEF'S SNACKS

Amuse-Bouche and Sourdough

Chef's daily amuse bouche, sourdough bread, Cholmondeley Estate Dairy cultured butter (209 kcal)

Confit Ocean Trout

Confit trout, trout roe, cucumber, apple, dill, bergamot dashi (177 kcal)

Westholme Waghu Bavette

Wagyu bavette, oxtail croquette, onion and ale purée, Roscoff, green peppercorn sauce (331 kcal)

Upgrade to A5 Wagyu Sirloin + £20

CHEESE

Cheese from the Trolley + £18

Selection of cheeses (622 kcal)

PRE-DESSERT

Valrhona Manjari Dark Chocolate Namelaka

Dark chocolate cream, yuzu curd, miso ice cream, chocolate crisps (550 kcal)

£85 per person

Drinks experience + £55 per person

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

CAVIAR AND CHARCUTERIE

Sturia Caviar

Sturia caviar, rye blini, sour cream, chives

15g (458 kcal) £60

30g (502 kcal) £120

Beal's Farm Charcuterie £14

Fennel salami, Mangalitsa chorizo, pastrami, wagyu beef (136 kcal)

STARTERS

Scottish Langoustine Tart £20

Langoustine tart, Jerusalem artichoke, seafood emulsion, lemon, bisque, sea herbs (414 kcal)

Confit Ocean Trout £16

Confit trout, trout roe, cucumber, apple, dill, bergamot dashi (176 kcal)

Herb-Fed Chicken Agnolotti £17

Herb-fed chicken, winter truffle, leeks, pickled onion, herbs, thyme sauce (415 kcal)

Beef Tartare £19

Cumbrian 50-day aged sirloin tartare, onion, yolk, nasturtium, seed cracker (434 kcal)

Beetroot (v) £19

Beetroot, mustard seeds, gherkin, Ashlynn whipped goat's cheese, herb emulsion (259 kcal)

Plant-based option available

MAIN COURSES

Scottish Halibut Topped Mussel Mousse (gf) £37

Mussel mousse, halibut, winter squash, Shetland mussels, sea herbs, caviar sauce (392 kcal)

Westholme Wagyu Bavette £45

Wagyu bavette, oxtail croquette, onion and ale purée, Roscoff, green peppercorn sauce (886 kcal)

Upgrade to A5 Wagyu Sirloin (160g) + £32

Dinner-inclusive supplement + £16 (422 kcal)

Lancashire White Pork Tenderloin £32

Pork tenderloin, Mangalitsa black pudding, sticky cheek, turnip, hen of the woods, apple, pickled mustard sauce (720 kcal)

Hardwick Lamb Loin £36

Lamb loin, stickly lamb neck, lamb fat carrot, carrot jam, sheep's curd, mint jus (609 kcal)

King Edward Potato Gnocchi (vg) £21

Potato gnocchi, winter squash, pumpkin seeds, yeast cream sauce (655 kcal)

Plant-based option available

SIDE ORDERS

Rösti potato chips, sour cream, chives (238 kcal) £7

Winter kale, smoked butter (169 kcal) £6

Tenderstem broccoli, black garlic emulsion (353 kcal) £6

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DESSERTS

Valrhona Manjari Dark Chocolate Namelaka £14

Dark chocolate cream, yuzu curd, miso ice cream, chocolate crisps (550 kcal)

Gingerbread and Mandarin Cheesecake £13

Gingerbread and mandarin cheesecake, Rookery honey and thyme ice cream, mandarin (668 kcal)

Banana Cake £11

Banana cake, caramel, banana ice cream, pineapple (517 kcal)

Medjool Date Pudding £12

Medjool date pudding, pear, whisky iced parfait, malt ice cream, Estate Dairy toffee sauce (714 kcal)

Peak and Wild Coffee and Petit Fours £8

CHEESE

Burt's Blue, Maida Vale, Quickie's Mature Cheddar, Comté (18-24 months), Crozier Blue, Smoked Lincolnshire Poacher, Luna English Goat's Cheese, Trufflyn Goat's Cheese, Snowdonia Black Bomber, Shropshire Blue

3 cheeses £19

5 cheeses £25

10 cheeses (1511 kcal) £34