



HandPICKED
HOTELS

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
NANTWICH, CHESHIRE

DINNER MENU

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

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CHEF'S EXPERIENCE

Chef's snacks

Bruno Paillard Rose Premiere Cuvee, France
**Bollinger, La Grand Année, Champagne, France*

Amuse-bouche, Japanese milk loaf and sourdough (v)
Cholmondeley Estate Dairy cultured butter

Cured mackerel fillet
Isle of Wight tomatoes, basil, sea herbs, Exmoor caviar, tomato water
Savennieres, Clos de Coulaine 2016, France
**Chablis, 1er Cru Les Fourneaux, Charly Nicolle*

Westholme bavette of beef wagyu
Oxtail croquette, onion and ale puree, Roscoff, green peppercorn sauce
Château Senejac, Haut Médoc, Bordeaux, 2022, France
**Chateau Canon, Grand Cru, St Emilion, Bordeaux, France 2017*

Bara brith
Baron bigod, Rookery honey

Passion fruit ice cream sandwich
Valrhona Manjari dark chocolate namalaka
Yuzu curd, miso ice cream, chocolate crisp

Kikelet, Szamorodni, Tokaji, 2019
**Howards Folly, Carcavelos, Alentejo, Portugal*

Cheese from the trolley
18 supplement
£95 per person
Add drinks experience £60 per person
*Premium drinks experience £95 per person

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CHEFS SNACKS AND A GLASS OF BOLLINGER SPECIAL CUVÉE

£25 per person

STARTERS

Scottish langoustine tart £22
Peas, seafood emulsion, langoustine sauce, sea herbs (414kcal)

Cured mackerel fillet £19
Isle of Wight tomatoes, basil, sea herbs, Exmoor caviar, tomato water (kcal278)

Rookery honey and thyme roasted quail breast £18
Leek and air-dried ham, sweet garlic purée, pickled onion, quail sauce (kcal510)

Beef tartare £19
Cumbrian 50-day aged sirloin, onion, yolk, nasturtium, seed cracker (439kcal)

Beetroot (v) £17
Mustard seeds, gherkin, Ashlyn whipped goat's cheese, herb emulsion (kcal 259)

Plant based option available

MAIN COURSES

Scottish halibut topped mussel mousse £38
Courgettes, Shetland mussels, sea herbs, caviar sauce (513kcal)

Westholme Wagyu bavette £45
Oxtail croquette, onion and ale purée, Roscoff, green peppercorn sauce (864kcal)
Inclusive dinner supplement £16

Herdwick lamb loin £38
Sticky lamb neck, lamb fat carrot, carrot jam, sheep's curd, mint jus (510kcal)

Herb fed chicken breast £35
Wing, smoked chicken leg, spring cabbage, chestnut mushroom, chicken sauce (663kcal)

Celeriac and mushroom pithivier (pb) £25
Celeriac purée, tender stem broccoli, toasted yeast sauce, chive oil (821kcal)

SIDES

Rosti potato chips, sour cream, chive (v) £7 (420kcal)

Braised hispi cabbage, crisp onion (v) £6 (311kcal)

Tender stem broccoli, black garlic emulsion (v) £6 (353kcal)