



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

HandPICKED
HOTELS

DESSERTS

Valrhona Manjari dark chocolate namelaka £14
Yuzu curd, miso ice cream, chocolate crisp (554kcal)

English cherry and vanilla cheesecake £13
Cherry kirsch compote, cherry sorbet (424kcal)

British raspberry £12
Lemon sable, Raspberry mousse, raspberry sorbet (472kcal)

Banana cake (pb) £11
Caramel, banana ice cream, pineapple (457kcal)

Peak and Wild coffee and petit fours £8

Peak & Wild Freshly Roasted, Climate Positive Coffee by Matthew Algie: Peak & Wild coffee is much more than a delicious, ethically sourced coffee. Peak & Wild is a climate-positive coffee, Rainforest Alliance certified, and will support the restoration of 1,000 hectares of Scotland's rainforest. They are also helping 2,500 young people achieve their John Muir Award over three years.

SOMMELIER DESSERT WINE FAVOURITES

Kikelet, Szamorodni, Tokaji, Hungary 2019 70ml, £12
Sweetness, fruit and acidity, long finish

Stratus, Riesling Icewine, Ontario, Canada 2020 70ml, £16
Vibrant peach, refreshing acidity

SOMMELIER PORT FAVOURITES

Niepoort, Late Bottled Vintage, Oporto, Portugal 2019 70ml, £7
Rich fruit, chocolate integrated, elegant light touch

Howard's Folly, Carcavelos, Alentejo, Portugal 1995 70ml, £15
Decadent, rich raisin notes from a fascinating estate

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.

CHEESE

Maida Vale
Nutty | Savoury

Quicke's Mature Cheddar
Buttery | Smooth

Wyfe of Bath
Mild | Nutty

Cotswold Blue
Organic | Mild

Quicke's Oak Smoked Cheddar
Rich | Smokey

Luna English Goat's Cheese
Cool | Acidic

Trufflyn Goat's Cheese
Earthy | Citrus

Snowdonia Black Bomber
Savoury | Creamy

Shropshire Blue
Peppery | Smooth

Burt's Blue
Tangy | Salty

3 cheese (kcal512) £19
5 cheese (kcal854) £26
10 cheese (kcal1708) £35

