

Welcome to The Restaurant

Great food is at the heart of Rookery Hall. The Restaurant boasts a 2 AA Rosette award for culinary excellence and the dishes that we create use only the finest of local ingredients.

The Restaurant has a host of charming period features which have been lovingly maintained and nod to the hotel's historic past. Rich wood panelling and decorative latticework adorn the walls and ceiling, whilst large bay windows offer stunning views of the grounds and countryside beyond.

Rookery Hall Hotel is part of the Hand Picked Hotels collection. We invite you to make yourself at home, indulge in our gourmet menu, sample some of our Sommelier's wine pairings or simply choose a bottle from our expertly chosen wine list.

I wish you a very enjoyable dining experience with us.

Dion Jones
Head Chef



Two 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.

SEASONAL MENU

STARTERS

Baker's bread selection 7
Flavoured butter and oils (kcal 519)

Three Wrens gin-cured Scottish salmon 14
Compressed cucumber, radish, jalapeno, Granny Smith apple,
ponzu dressing (kcal 303)

Roasted squash ravioli 11
Caramelised butter sauce, candied seeds, Per Las cheese, crisp sage
(kcal 511)

Roasted pigeon breast 11.5
Braised salsify, fresh fig, fig purée, Rookery Hall honey (kcal 388)

Langoustine tart 14
Jerusalem artichoke, shellfish sauce, sea herbs (kcal 161)

Hand Picked IPA roasted chicken terrine 12
Egg yolk purée, parsley, blackened leek, crisp chicken skin (kcal 677)

Plant-based crisp Glamorgan Sausage (vg) 9
Beetroot ketchup, hen of the woods, borage (kcal 236)

Plant-based roasted leek and nori mosaic (vg) 9
Ponzu, seed cracker (kcal 126)

Plant-based leek velouté (vg) 6.5
Chive oil, vegan feta, baby leeks, sourdough (kcal 269)

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MAIN COURSES

Cheshire pork 26
Sticky glazed cheek, salt-baked swede, sharp rhubarb, shoulder doughnut (kcal 824)

Gigha halibut 32
Fennel, violet potato, brown shrimp, butter sauce, lovage oil (kcal 581)

Wagyu bavette of beef 41
Oxtail risotto, asparagus, roasted onion, pearl las (kcal 944)
(10.00 supplement for dinner inclusive)

Cheshire Lamb loin 23
Sticky lamb neck, confit organic carrot, carrot jam, crisp potato, stock pot sauce
(kcal 752)

Roast glazed duck breast 26
Leg, potato layer cake, hispi cabbage, blood orange purée, crème fraîche, jus
(kcal 1074)

Roasted skrei cod loin 25
Curried potato puree, coal fired mussels, lime pickle, curry oil, spinach (kcal 927)

Plant-based squash pithivier (vg) 17
Greens and a light herb sauce (kcal 745)

Plant-based Wye Valley asparagus risotto (vg) 17
Truffle, fresh herbs (kcal 253)

Plant-based root vegetable and truffle cannelloni(vg) 17
Aerated cheese sauce, chive, young vegetables (kcal 492)

SIDES

5 each

Brassicas, caraway seeds (kcal 169)

Cauliflower bake, English Cheddar (kcal 266)

Roasted squash and pumpkin (kcal 64)

Parmentier potatoes, garlic and thyme (kcal 169)

Truffle-salted triple-cooked chips (kcal 260)

INDULGING LIQUEUR COFFEES

Irish Coffee 8.5

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

Calypso Coffee 8.5

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

Café Carajillo 10

Fine Italian roast coffee with Courvoisier cognac, crowned with fresh double cream and lemon zest

Café Disaronno 8.50

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

Baileys Coffee 9

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Espresso (kcal 0) 3.5

Americano (kcal 0) 3.5

Latte (kcal 97) 3.5

Cappuccino (kcal 65) 3.5

Hot chocolate (kcal 307) 3.5

Syrups (kcal 60) 1

DESSERTS

Treacle tart 9

Orange marmalade, orange sorbet (kcal 643)

Cinnamon choux bun 8.5

Poached pear, crème diplomat, caramel sauce (kcal 488)

Duck egg custard tart 9

Orange and lemon thyme sorbet, poached quince (kcal 582)

Passion fruit panna cotta 8.5

Meringue, Champagne mousse (kcal 891)

Valrhona dark chocolate fondant 9.5

Matcha tea Aero, chocolate sauce (kcal 745)

Plant based coconut panna cotta (vg) 9

Passion fruit, coconut ice cream (kcal 170)

Plant-based blackberry Eton mess (vg) 8.5

Gin and blackberry fluid gel (kcal 419)

Plant-based dark chocolate and cherry kirsch delice (vg) 11

Chantilly cream, chocolate miso ice cream (kcal 676)

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SELECTION OF BRITISH CHEESE

British Cheeseboard

Grapes, celery, quince jelly, chutney and crackers
3 cheeses (kcal 362) 13 | 5 cheeses (kcal 603) 20

Kirkham's Lancashire creamy

Third-generation Lancashire-maker Graham Kirkham still follows the traditional two-day curd method of making Lancashire cheese, giving a buttery, yoghurt flavour with a fluffy and light texture that melts in the mouth.

Quicke's oak smoked cheddar

Handcrafted using milk from grass-fed cows, clothbound and naturally matured, typically for 9-12 months. Hand-selected from their most balanced mature cheddar, this cheese is smoked using oak chips from trees grown on the Quicke's estate for a sensuously smoky, buttery flavour

Wensleydale Blue

Wensleydale Blue cheese made with pasteurised cow's milk. A creamy blue cheese with a delicate mellow, yet full flavour. Award-winning Wensleydale Blue is handcrafted at the Wensleydale Creamery, in the heart of the Yorkshire Dales to a traditional recipe using milk from local farms.

Perl Wen

One of Wales' best loved soft cheeses – along with its equally loved Cenarth cousin, the blue Perl Las – Perl Wen is a glorious and unique cross between a traditional Brie and a Caerphilly. Caws Cenarth in Carmarthenshire use their farmhouse Caerphilly recipe as a starting point for their organic Perl Wen (the Welsh for 'White Pearl'), which gives its soft centre a fresh citrus flavour with a hint of sea salt.

Golden Cenarth

Golden Cenarth is a rind washed semi-soft cheese, washed in cider to produce quite a mild taste when young, but developing a stronger pungency with maturity. Presented in a wooden crate, our Golden Cenarth cheese has a nutty flavour has a unique savouriness. This semi-soft organic cheese comes ready to eat, simply serve this savoury cheese at room temperature with a savoury biscuit and a glass of beer.

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AFTER DINNER DRINKS ON THE ROCKS

Baileys Irish Cream 7.5

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

Benedictine 5

Herbal liqueur produced in France, flavoured with twenty-seven flowers, berries, herbs, roots, and spices

Disaronno 5

Amber-coloured liqueur with a characteristic almond taste, although it does not actually contain almonds

Hennessy XO 25

Rich, spicy, complex and truly historical Cognac

Hibiki Suntory 17YO 14

A world-renowned Japanese blend, Hibiki 17 Year Old is made with aged malt and grain whiskies from Suntory's distilleries

AFTER DINNER SIGNATURE COCKTAILS

Rookery Hall's Grasshopper 13

Absolut, Baileys Irish cream, Crème de Menthe, Crème de Cocoa, garnished with fresh mint and chocolate shavings

Salted Caramel Espresso Martini 13

Absolut, Kahlua, Espresso, caramel sauce, salted rim, garnished with coffee beans and cocoa powder

Smoked Woodford Reserve Old Fashioned 13.5

Woodford Reserve bourbon, orange bitters, demerara sugar, garnished with fresh orange peel and smoked at the table

Three Wrens Apple Crumble Sour 13

Three Wrens Apple Crumble Gin, fresh lemon juice, egg white, gomme, garnished with shortbread crumble and Granny Smith fan