

ROOKERY HALL
HOTEL & SPA
NANTWICH, CHESHIRE



ALFRESCO

Indulgent Lobster Menu

Grilled lobster

Garlic butter, house fine salad, skinny fries

Half Lobster (kcal 616) 39

Whole Lobster (kcal 1232) 78

Lobster linguini 21

Chilli, ginger, garlic, coriander, lime dressing (kcal 240)

Lobster pizza 20

Spinach, black garlic mayo (kcal 1190)

Caviar and Champagne

Sturia Primeur caviar

Sturia Primeur caviar is an amazing caviar. Its fresh hazelnut taste and its crunchy yet creamy texture are perfect allies of shellfish dishes. Enhance its freshness with a full-bodied, dry, fairly aromatic white wine, with floral hints, with very subtle minerality or even slight smokiness

15 grams (kcal 39) 50

30 grams (kcal 78) 100

Champagne

Bruno Paillard Brut Première Cuvée NV

125ml 12 | Half bottle 32 | Bottle 62

Bruno Paillard Rosé Première Cuvée NV

125ml 15 | Half bottle 46 | Bottle 89

Laurent-Perrier Cuvée Rosé Brut NV

125ml 25 | Bottle 145

Pol Roger Brut Reserve NV

Bottle 93

Laurent-Perrier La Cuvée Brut NV

Bottle 87

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

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

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Adults need around 2000 kcal per day.

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

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TASTE OF PROVENCE

Enjoy a glass of Provence rosé in the shadows of
Cheshire's French Château

Pure Mirabeau Côtes De Provence Rosé

Fragrant, crisp and lip smackingly refreshing

175ml 11.75 | 250ml 16.75 | Bottle 50

Multi-award winning rosé wine made by a family who moved from England To France to live their dream of making the best Provence rosé wine available

Château Minuty "M de Minuty" Rosé 2021//2022

Delicate, herbaceous and delicate

175ml 9.9 | 250ml 13.9 | Bottle 41

Thirty years ago, Minuty started making a new style of rosé, based on freshness above all else. These pale wines became the benchmark for today's most popular style of rosé

Château Miraval Rosé

Attractive bright and translucent colour, a typical
Provencal pale pink

175ml 13.8 | 250ml 19.4 | Bottle 57

The Château Miraval Winery, located in the small village of Correns in South France, is no exception to this rule. This is one of the oldest wineries in France and its history is dated back to as early as the pre-Roman times; however, it came into the limelight in May 2008, when the winery was let out for lease by the chateau's co-owners and Hollywood celebrities, Brad Pitt & Angelina Jolie

Château d'Esclans 'Whispering Angel' Rosé 2021

Fresh, bright and silky

175ml 14.2 | 250ml 20.1 | Bottle 59.5

Made from Grenache, Cinsault and Rolle (Vermentino) grapes, its pale colour is pleasing to the eye and draws one in. The rewarding taste profile is full and lush while being bone dry with a smooth finish. A blend of the best free run juices and press juices, fermented and aged in stainless steel with temperature control

Château d'Esclans 'Rock Angel' Rosé 2020/21

Structured, complex and rich

175ml 17.7 | 250ml 25.1 | Bottle 74.5

Rock Angel is partially barrel fermented in large oak barrels and made from Grenache, Cinsault and Rolle (Vermentino). This rosé bears a more complex and structured taste profile than Whispering Angel bringing it into a more premium realm giving rosé lovers a bigger and richer wine

Provence Rosé Wine Experience Assiette

Experience a selection of Provence Rosé
Minuty, Miraval and Whispering Angel 100ml 22

SMALL PLATES

Salt and pepper squid 8.5

Lime wedge (kcal 160)

Buttermilk chicken strips 7.5

Sriracha mayonnaise (kcal 390)

Pork and apple sausage roll 7

Piccalilli (kcal 272)

Homemade soup of the day 6.5

Sourdough wedge (kcal 382)

Home marinated mixed olives 6

(kcal 129)

Spiced halloumi fries 9

Tzatziki (kcal 474)

Paprika spiced whitebait 7

Tomato mayonnaise (kcal 515)

Garlic ciabatta 7.5

Cheese (kcal 525)

Invisible Chips 3.5

Our Invisible Chips are 0% fat and 100% for charity. All proceeds go to Hospitality Action, which helps hospitality families in crisis across the UK.

For more information, visit hospitalityaction.org.uk.

Thanks for chipping in!

CHEESE SELECTION

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 Cenorath cousin, the blue Perl Las – Perl Wen is a glorious and unique cross between a traditional Brie and a Caerphilly. Caws Cenorath 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.

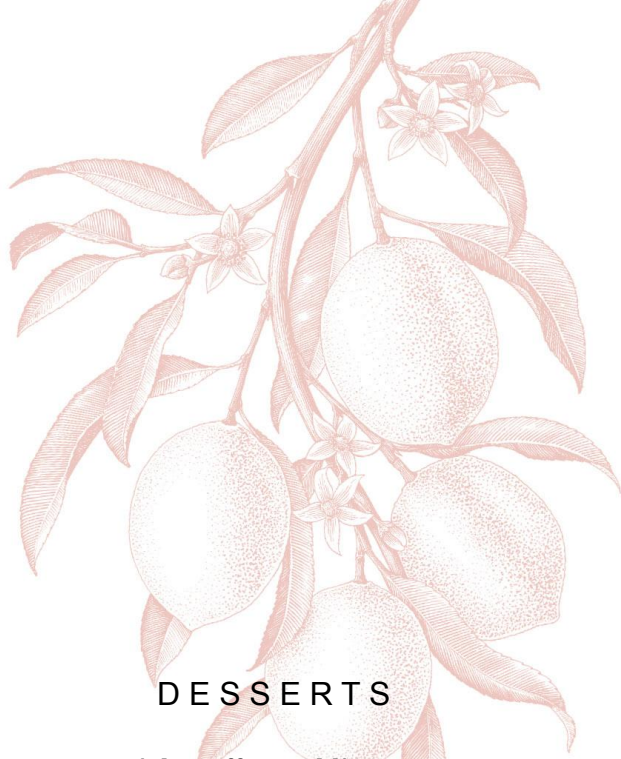
Golden Cenorath

Golden Cenorath 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 Cenorath 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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DESSERTS

Sticky toffee pudding 7.5

Miso caramel sauce, vanilla ice cream (kcal 620)

Crème brûlée 8.5

Shortbread biscuit (kcal 720)

Rhubarb panna cotta 8

Poached rhubarb, yoghurt, tuille (kcal 220)

Chocolate brownie 8.5

Caramel ice cream (kcal 508)

Blackberry Eton Mess 7.5

Gin and poached blackberries (kcal 419)

Selection of British cheese

Grapes, celery, quince jelly, chutney and crackers

3 cheeses (kcal 362) 13 | 5 cheeses (kcal 603) 20

BRUNCH

Available every day from 10am until 2pm

Caramelized maple syrup waffle 7

Maple syrup, banana, yoghurt, granola (kcal 602)

Smashed avocado 8.5

Toasted sourdough, lightly poached eggs, chilli flakes (kcal 274)

Scottish oak smoked salmon 9.5

Toasted sourdough, lemon wedge, watercress (kcal 254)

Eggs benedict 9

Buttered muffin, home-baked ham, poached hen's egg, butter emulsion, fresh chive (kcal 710)

Maple dry cured streaky bacon ciabatta roll 8

(kcal 573)

SANDWICHES

Sliced white or brown bloomer, slaw, kettle crisps.

Gluten-free options available

Home cooked ham 8.5

English mustard and beef tomato (kcal 632)

West Country cheddar 8.5

Apple and chutney (kcal 810)

Tuna and cucumber 8.5

(kcal 752)

Steak bloomer 12

Cheddar, crispy onions, gem and tomato, mustard mayonnaise (kcal 847)

Club sandwich 11

Roasted chicken, egg mayo, smoked bacon, lettuce and tomato over 3 layers (kcal 847)

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LARGE PLATES

8oz Sirloin Steak 30

Traditional garnish, chunky chips, peppercorn sauce (kcal 719)

Beer Battered Haddock Fillet 19

Mushy peas, chunky chips, tartar sauce, curry sauce (kcal 875)

8oz beef burger 18

Smoked bacon, Welsh rarebit, onion rings. Served on a pretzel bap, gem lettuce, gherkin, beef tomato and fries (kcal 930)

Rookery Caesar Salad 15 (10 without chicken)

Cos lettuce, boiled egg, parmesan, sourdough croutons, dressing (kcal 974)
(Vegan option available)

Chicken katsu 16

Jasmine rice, prawn crackers, fine salad (kcal 721)

Beef cheek, root vegetable and Handpicked IPA puff pie 17

Double cream mash potatoes, seasonal vegetables (kcal 957)

Grilled whole plaice 19.5

Nutty butter sauce, herbs, lemon, new potatoes and hispi cabbage (kcal 707)

Braised lamb shank 22

Potato purée, asparagus and peas, mint gravy (kcal 1120)

Spiced tomato linguine 13

Rocket salad, parmesan (kcal 560)

STONE BAKED PIZZAS

Sourdough stretched 12 inch pizzas

Meat feast 17

Maple dry cured bacon, pepperoni, butter roasted chicken, salami, fresh herbs, parmesan (kcal 1151)

Hawaiian 14

Home cooked ham and pineapple chunks (kcal 984)

American hot 16

Nduja, jalapeños, pepperoni, roasted red peppers (kcal 872)

Plant based 16

Vegan feta, wood fired roasted pepper, fresh rocket and olive oil (kcal 862)



SIDE ORDERS

Fries 5 (kcal 445)

Triple-cooked chips 5 (432)

Rocket, truffle and parmesan salad 5 (kcal 95)

Tenderstem broccoli 5 (kcal 83)

Garlic and cheese ciabatta 5 (kcal 525)

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