



Chef's Seven Course Experience Menu

Our award-winning Executive Head, Chef Dion Wyn-Jones brings a wealth of experience to the Rookery Hall kitchen. He and his highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 2 Rosettes. Dion's approach to cooking is modern, seasonal and simple, focused on delivering an indulgent taste experience for all our guests.

We have also carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give guests a truly delicious experience.

Dion and Kurt invite you to sit back, relax, and enjoy this culinary adventure.

Dion Jones
Head Chef

Kurt Mort
Restaurant Manager



Two AA Rosettes for
Culinary Excellence



We hope you have enjoyed the Chef's
Experience Menu and enjoy the rest of your
time with us.

ROOKERY HALL
HOTEL & SPA
NANTWICH, CHESHIRE



CHEF'S EXPERIENCE MENU

Chef's zero-waste snacks

*Indulge with a Three Wrens Exquisite Citrus Collins
Dry, crisp, an explosion of aromatic citrus, velvety soft finish*

Baker's bread

Flavoured dips

Leek velouté

Smoked eel, chive crème fraîche, charcoal leek oil
*Perfectly paired with Journey's End Single Vineyard Chardonnay
Citrus, with buttery oak complexity*

Rookery Hall's squash pie

Parmesan foam, Nasturtium, pickled squash
*Perfectly paired with Domaine Lafage Taronja de Gris orange wine
Orange | Apricot | Honey*

Mi-cuit Scottish salmon

Picked crab, pine emulsion, malt wheat cracker
*Perfectly paired with Bruno Paillard Rosé Champagne
Fresh strawberry | Cherry | Crisp finish*

Cheshire Lamb loin

Sticky rib, poached asparagus, morels, wild garlic, lamb jus
*Perfectly paired with Journey's End Shiraz
Full bodied | Blackcurrant | Oaked*

Three Wrens Rum Baba

Pineapple, crème Chantilly
*Indulge with a Three Wrens Spiced Rum Sour
Tonka Beans | Cinnamon | Bison Grass*

85 per person

To be ordered by the whole table – last orders 8.00pm
***Indulge in our optional Drinks Experience with
your Chef's Experience menu 55***

This is a sample menu. 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.