

ROOKERY HALL

HOTEL & SPA
NANTWICH, CHESHIRE

Plant-Based Seasonal Dinner Menu

Starters

Home baked artisan sourdough 7 (kcal 523)

Vegan maple butter

Tomato fondue 7 (kcal 335)

Olive focaccia, pickled onions, garden herbs

Whipped vegan feta 8 (kcal 161)

Coal fired peppers, aged balsamic, hummus



Main Courses

Spring green risotto 15 (kcal 527)

Pot roasted hispi, parsley oil, mozzarella

Curried sweet potato and spinach puff pie 16 (kcal 1442)

Tomato korma, mint and cucumber salad, yoghurt

Tempura tofu 15 (kcal 775)

Crushed peas, salsa Verdi, polenta chips



Main Courses

Manjari chocolate mousse 11 (kcal 624)

Macerated fruits, pulled sugar

Blackcurrant delice 8 (kcal 101)

Blackberries and sorbet

Vegan ice cream and sorbets 6 (kcal 209)

The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.

*Hand*PICKED
HOTELS

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.