

ROOKERY HALL

HOTEL & SPA
NANTWICH, CHESHIRE

CHEF'S EXPERIENCE MENU

Chef's snacks

Villa Saletta, Spumante di Sangiovese, Tuscany, 2018

Amuse-bouche and sourdough

Cholmondeley Estate Dairy cultured butter

Cured hand dived Orkney scallop

Granny Smith apple | fermented kohlrabi | yuzu | buttermilk |
Growing Field 28 marigold

Howard's Folly, Alvarinho, Alentejo, 2019

Hereford dry aged fillet of beef

Oxtail | roscoff onion | mushroom purée | beef fat brioche |
bone marrow jus

Chateau Bernadotte, Haut-Medoc, 2000

Cheese

£17 supplement

Valrhona 35% dulcely chocolate

Pear

Mandarin and vanilla cheesecake

Torched mandarin | sorbet | oxalis

Kikelet, Szamorodni, Tokaji, 2019

£85 per person

£55 per person for drinks experience

To be ordered by the whole table

Last orders 8.30pm

**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.