



ROOKERY HALL

HOTEL & SPA

PLANT BASED SEASONAL MENU

STARTERS

Beetroot 13

Mustard seeds, gherkin, herb emulsion, pickled shallot, herbs, crisp potato (kcal 381)

Glamorgan sausage 11

Beetroot ketchup, hen of the woods, borage (kcal 236)

Mushroom and artichoke tart 12

Truffle emulsion, herbs (kcal 61)

MAIN COURSES

Cauliflower cheese tart 25

Burnt Granny Smith apple purée, herbs, pickle, truffle, cream sauce (kcal 600)

Mushroom and leek pithivier 18

Sprouting broccoli, garlic emulsion (kcal 734)

Risotto 17

Asparagus, truffle (kcal 658)

DESSERTS

Parsnip cake 10.5

Iced cream cheese, apple (kcal 504)

Apple tarte tatin 10

Miso ice cream (kcal 736)

Tonka bean rice pudding 10.5

Tomlinson's rhubarb (kcal 554)



*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.