

ROOKERY HALL

HOTEL & SPA

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Welcome to The Restaurant

Great food is at the heart of Rookery Hall. The Restaurant boasts a 2 AA Rosette award for culinary excellence and the dishes we create use only the finest of local ingredients.

The Restaurant has a host of charming period features which have been lovingly maintained and nod to the hotel's historic past. Rich wood panelling and decorative lattice work adorn the walls and ceiling, whilst large bay windows offer stunning views of the grounds and countryside beyond.

Rookery Hall Hotel is part of the Hand Picked Hotels collection. We invite you to make yourself at home, indulge in our gourmet menu, sample some of our Sommelier's wine pairings or simply choose a bottle from our expertly chosen wine list.

I wish you a very enjoyable dining experience with us.

Dion-Wyn Jones
Executive Head Chef



Two AA Rosettes for
Culinary Excellence

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. Our fish is sourced from nominated suppliers which are sustainable.

*Hand*PICKED
HOTELS

SEASONAL MENU

STARTERS

Three Wrens gin-cured Loch Duart salmon 15

Cucumber, daikon, Granny Smith apple, puffed rice, ponzu dressing
(kcal 303)

Barbequed squab pigeon breast 14

Chicory, stuffed morel, truffle, Rookery Hall honey
(kcal 367)

Scottish langoustine tart 16

Jerusalem artichoke, emulsion, sea herbs, sauce made from the shells
(kcal 250)

Galician dry-aged ex dairy cow tartare 17

Onion, yolk, nasturtium, seeded cracker
(kcal 358)

Beetroot 13 (vg)

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

AFTER DINNER DRINKS ON THE ROCKS
THE MACALLAN

Double Cask 12 years old 10.8

A fully rounded single malt in perfect balance with flavours of fudge

Double Cask 15 years old 16.5

A balanced single malt whisky created by bringing the perfect harmony of two oaks into one exceptional single malt whisky. Delicate vanilla to the subtle spice of European oak

Double Cask 18 years old 32

A sherry-seasoned American oak adds delicate vanilla to the subtle spice of European oak, delivering a whisky with a sweeter, warmer taste and character

Rare Cask 32

A distinctive single malt whiskey crafted from unique oak casks which exhibit an intense sweet raisin flavour profile and an incredible, rich, smooth complexity

James Bond 60

Created by The Macallan Master Whisky Maker Kirsteen Campell to reflect the enduring character of James Bond. It has a natural colour of Suisse gold and an ABV of 43.7% - an homage to Bond's agent number 007.

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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, 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

MAIN COURSES

Skrei cod 34

Poached white asparagus, Shetland mussels, dill, caviar, Champagne butter sauce
(kcal 932)
(8 supplement for dinner inclusive)

Wagyu bavette of beef 44

Celeriac, oxtail, kale, fermented barley, pickled onion jus
(kcal 932)
(14 supplement for dinner inclusive)

Yorkshire free-range chicken 28

Brassicas, chicken wing, yolk, hen of the woods, chicken sauce
(kcal 459)

Welsh mountain lamb loin 32

Sticky lamb neck, lamb fat carrot, carrot jam, ewe's curd, mint jus
(kcal 725)

Cauliflower cheese tart 25 (vg)

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

Sides

5 each

Rosti potato chips, sour cream and chive (kcal 152)

Brassicas, black garlic emulsion (kcal 136)

Salt-baked beetroot, ewe's curd, coriander (kcal 48)

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DESSERTS

Valrhona Manjari chocolate namelaka 12
Yuzu curd, miso ice cream, chocolate crisp
(kcal 617)

Coffee choux 11
Kahlúa, mascarpone, chocolate, coffee parfait
(kcal 786)

Tonka bean cheesecake 11
Tomlinson's rhubarb, rhubarb sorbet
(kcal 606)

Parsnip cake 10 (vg)
Iced cream cheese, apple
(kcal 504)

Cheese trolley
3 cheese 14
5 cheese 20
10 cheese 32

HOT BEVERAGES

Espresso 3.5 (kcal 0)
Americano 3.5 (kcal 0)
Latte 3.5 (kcal 97)
Cappuccino 3.5 (kcal 65)
Hot Chocolate 3.5 (kcal 307)
Syrups 1 (kcal 60)

Selection of Tea from The Manor, Holmes Chapel 3.5

Peak and Wild Coffee, Matthew Algie:
"Our five-pillar plan sets out our sustainable and development goals, covering sourcing, the environment, people, and community. We have achieved a lot over the years, but we recognize that there is still much more we can do. Therefore, we are determined to set meaningful priorities and take genuine and radical steps towards a more sustainable future.

AFTER DINNER 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 a Granny Smith fan

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