

ROOKERY HALL

— HOTEL & SPA —

Welcome to the Terrace Restaurant

Built in 1816, Rookery Hall Hotel and Spa is a unique Grade II listed Georgian style country mansion with striking architectural features and commanding views of the Cheshire countryside.

Now this charming heritage property is part of the Hand Picked Hotels collection and is yours to discover. We invite you to make yourself at home, indulge in our seasonal menu, try the pairings of our sommeliers or choose a bottle from our varied but carefully cultivated wine cellar.

Great food is at the heart of the Terrace Restaurant experience, with a menu that offers guests classic British cuisine enhanced with a contemporary twist. Head chef Mark Walker is passionate about showcasing the finest local ingredients and allowing their fresh flavours to take centre stage on the plate.

Thank you for dining with us and please do speak to a member of our friendly team for anything you may need.

Liam Gallagher

Restaurant & Bar Manager

Mark Walker

Head Chef



AA Rosette for
Culinary Excellence

Hand PICKED
— HOTELS —

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Starters

Potato and leek soup (v) £7

Smoked Ribblesdale cheese croquette, borage

Wood pigeon breast £11.50

Shallot tatin, mushroom ketchup, pickled mushrooms, truffle and chive dressing

Wasabi cured mackerel £11.50

Poached rhubarb

Kidderton ash goats cheese and red pepper tart (v) £10

Avocado, herb salad

Wye Valley English asparagus £8.50

Crispy Old English Red Maran hens egg, hollandaise, lemon sorrel

Pea panna cotta £9.50

White Cornish crab, compressed mango, tarragon, lime, radish

Jellied ham hock terrine £7.50

Bramley apple chutney, wholegrain butter, sourdough

Marinated fennel, charred baby gem and orange salad (ve) £8

Broad beans, pumpkin seed pesto

Atlantic cod fishcake £7.50

Carrot purée, brown butter

Hand Picked Favourites

John Ross Jnr. Scottish smoked salmon £11/£22

Lemon, capers and shallots, brown bread

Crispy roast chicken Caesar salad £8.50/£17

Baby gem, Parmesan, egg, sourdough crisps, pancetta, Caesar dressing

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill.

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Mains

Breast of Goosnargh duckling £25

Duck leg bon bon, braised red chicory, bitter orange, roast duck jus

English lamb rump £24.50

Crushed Shetland black 1923 potato, samphire, charred spring onion, goats curd, lamb jus

Poached sea trout £19.50

Potato purée, apple and chervil purée, grilled Wye Valley purple asparagus, lemon butter

Roast and stuffed courgette (v, ve) £18.50

Potato croquette, wild mushroom ragout, carrot fondant, confit garlic

Grilled and breaded plaice £20

Truffle creamed Mayan gold potato, golden raisin purée, tenderstem broccoli, Hillsfarm cold pressed rapeseed oil and herbs

Saint-Maure goats cheese lasagne (v) £18

Butternut squash, courgette, basil

Slow cooked Jacobs Ladder £22

Creamed Mayan gold potato, hispi cabbage, burnt onion purée, bone marrow jus

Pork belly confit £19

Pigs head croquette, roast garlic purée, Romanesco, pork jus

Pan seared fillet of Coley £21

Spring vegetable consommé, fresh herbs

Sides £3.50 each

Truffle and Parmesan chips, rosemary and sea salted new potatoes, grilled tenderstem broccoli with chilli and garlic, rocket, aged Parmesan and balsamic salad, smoked paprika skinny fries, onion rings with garlic mayonnaise

Hand Picked Favourites

Hand Picked gourmet beef burger £15

Toasted brioche bun, house relish, baby gem, gherkin, coleslaw, skinny fries

Our beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.

Add: Black bomber cheese, Blacksticks Blue cheese, fried egg, smoked streaky bacon £2 each

Dry-aged ribeye steak approx. 220g £29.50

Grilled flat mushroom and plum tomato, hand cut chips, watercress salad

Add: Peppercorn, Béarnaise, Blacksticks Blue cream, real gravy £3 each

Beer battered West Coast haddock £14.50

Hand cut chips, mushy peas, tartare sauce, lemon

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Desserts

Elderflower and bee pollen panna cotta £8.50

Honeycomb, lime gel, lime sorbet

Sticky toffee pudding £7.50

Poached pear, salted caramel ice cream

Dark chocolate and marmalade fondant £10

Iced lemon and mascarpone cream

White chocolate mousse £8

Poached rhubarb, rhubarb sorbet

Glazed lemon tart £8

Liquorice ice cream, lemon curd

Selection of ice-cream and sorbet £8

Double chocolate brownie £8

Vanilla ice cream, dark chocolate sauce

Seasonal Eton Mess £9

Artisan cheese selection £12

Kidderton Ash, Barkham Blue, Wookey Hole cave aged cheddar,
Lord London, Burts Blue, Celtic Promise (please choose 3 types)

Oatcakes, water biscuits, chutney, celery, iced grapes

Coffee and handmade petits fours £5

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Dessert Wines and Ports

By The Glass (50ml)

Chateau du Levant Sauternes, Bordeaux 2010 £12.50

Warre's NV £6.50

Warre's LBV, 2007 £7.50

By The Bottle

Chateau du Levant Sauternes, Bordeaux, France 2010 £38
Lusciously exotic with lingering flavours of peach, apricot, grapefruit, 37.5cl Bottle

Muscat Beaumes de Venise, Rhone, France 2013 £34
Pronounced, floral, honeysuckle and musky ripe orange fruit aromas with a lovely balanced sweetness and ripe fresh Muscat grapeiness, 50cl Bottle

Warres Warrior, Douro, Portugal NV £41
Velvety full body, luscious blackcurrant and cherry flavours, 50cl Bottle

Warres Otima 10yr old Tawny Port, Douro, Portugal NV £39
Russet crimson with a fragrant, ripe-fruit bouquet and smooth, silky texture, 50cl Bottle

Warres LBV Port, Douro, Portugal 2010 £53
Firm and full-bodied with a ripe fruit character, almost chewy tannins and a long finish, 50cl Bottle

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