

ROOKERY HALL

HOTEL & SPA
NANTWICH, CHESHIRE

LOUNGE & BAR MENU

Available from 12-9pm
Cold sandwiches available 24hrs
Hot sandwiches available 12-6pm



*Hand*PICKED
HOTELS

BRUNCH

Available every day from 10am until 2pm

Gluten free available

Smashed avocado 9

Toasted sourdough, lightly poached eggs, chilli flakes
(kcal 328)

Scottish oak smoked salmon 10

Toasted sourdough, lemon wedge, watercress
(kcal 254)

Eggs Benedict 9

Poached egg, carved ham, Hollandaise sauce
on toasted muffin
(kcal 710)

HOT BEVERAGES

Espresso (kcal 0) 3.5

Americano (kcal 0) 3.5

Latte (kcal 97) 3.5

Cappuccino (kcal 65) 3.5

Hot Chocolate (kcal 307) 3.5

SANDWICHES

All served on Chatwin's white or wholemeal bread.

Served with coleslaw and root vegetable crisps

Gluten free available Hot sandwiches available

12-6pm.

Egg mayonnaise, truffle and cress 10

(kcal 765)

Beef pastrami, celeriac remoulade, baby leaf 10

(kcal 759)

Black cow cheddar, spiced pear chutney 10

(kcal 826)

Vegan option available

Beetroot salmon gravadlax, crème fraîche, lettuce 12

(kcal 790)

Steak ciabatta 13

Caramelised onions, rocket, truffle mayonnaise
(kcal 838)

Rookery Hall's Club Sandwich 13

Roasted chicken, boiled egg, smoked bacon, avocado
lettuce, beef tomato, chilli mayonnaise (kcal 922)

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, and
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

Peak & Wild Coffee - Matthew Algie

*"At Matthew Algie, we're passionate about serving coffee that taste
good and does good too! With over 150 years of experience, we
know what it takes to source, roast, and brew coffee that's truly
exceptional.*

*Our commitment to sustainability means you can enjoy our coffee
with a clear conscience, knowing that we're doing our part to
protect the planet."*

TASTE OF PROVENCE

*Enjoy a glass of Provence rosé in the shadows of
Cheshire's French Château*

Lady a Rosé

175ml 11 | 250ml 16 | Bottle 45

A delicious, pale and thirst-quenching rosé born under the warm Provençal sun of Coteaux d'Aix. Carefully crafted at Château La Coste, this crisp blend of Grenache and Cinsault will transport you to the Côte d'Azur with a single sip. Thirst quenching, elegant and deliciously moreish.

Château des Sarrins Rosé Grand Cuvée

175ml 12.5 | 250ml 18.5 | Bottle 52 | Magnum 110

On the nose, there are intense aromas of violet, white fruits, and sweet almond. The palate has finesse and a fresh mouth watering acidity. While the long finish is paired with floral notes, making this a thirst quenching rose!

Château d'Esclans 'Whispering Angel' Rosé

175ml 15.5 | 250ml 22 | Bottle 65

A pale Provence made from Grenache, Cinsault and Rolle (Vermentino) grapes. The rewarding taste profile is full and lush while being bone dry with a smooth finish..

Château d'Esclans 'Rock Angel' Rosé 2020/21

175ml 19 | 250ml 26.5 | Bottle 78

Rock Angel is partially barrel fermented in large oak barrels and made from Grenache, Cinsault and Rolle (Vermentino). This rosé bears a more complex and structured taste profile than Whispering Angel bringing it into a more premium realm giving rosé lovers a bigger and richer wine

Château La Coste

175ml 14.5 | 250ml 20 | Bottle 59

Showcases the quintessential 'house style' marked by trademark minerality and finesse. Rich, elegantly round, crunchy aromas of white peach, yellow apple, pear and white grapefruit. The finish is long and fresh, showcasing what a Provence made with estate-grown fruit only can deliver.

Provence Rosé Wine Experience Assiette

Experience a selection of Provence Rosé

Lady a Rosé, Château des Sarrins Rosé Grand Cuvée and
Whispering Angel 26

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. * Approx raw weight

ALFRESCO

Small plates and bowls

Three - 17

Six - 33

Ten - 55

King prawn pil pil, baked garlic ciabatta

(kcal 709)

Korean style chicken wings, spring onion, sesame seeds

(kcal 402)

Pork belly bites, chipotle and honey glaze

(kcal 533)

Puffed flat bread, garlic oil, mozzarella

(kcal 198)

Salt and pepper corn on the cob

(kcal 136)

Crisp breaded Zucchini, parmesan and truffle

(kcal 152)

Aubergine chips, sundried tomato chutney

(kcal 155)

Greek salad bowl, feta, olives, sun dried tomatoes, rocket

(kcal 143)

Iceberg wedge, bacon bits, ranch dressing, charred corn

(kcal 139)

Pickles and olives

(kcal 204)

Homemade soup of the day 7

Chatwins crisp cob, cultured butter

(kcal 382)

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LARGE PLATES

Glazed slow cooked Spenborough ox cheek 19

Double cream mash potato, chantenay carrots, cavolo nero, braising gravy
(kcal 1242)

Gluten free available

Grilled Scottish salmon fillet 20

Butternut squash risotto, toasted seeds, goat's cheese, sage (kcal 835)

Dry aged 10oz* Yorkshire sirloin 35

Gratin potatoes, brassicas, honey glazed baby parsnips. Bordelaise sauce (kcal 909)

Gluten free available

Butternut squash risotto 16

Toasted seeds, goat's cheese, sage (kcal 658)

Gluten free & vegan option available

Rookery Hall Burger 19

Neil's 6oz* burger, smoked bacon, cheddar, burger sauce, gem lettuce, tomato, brioche bap and triple cooked chips
(kcal 1042)

Vegan option available

Beer battered South Coast hake fillet 20

Triple cooked chips, tartare sauce, minted marrowfat peas, lemon (kcal 857)

Gluten free available

Rookery Caesar salad 18 (13 without chicken)

Cos lettuce, boiled egg, parmesan, anchovies, crisp pancetta, sourdough croutons, dressing (kcal 974)

Gluten free and vegan option available

SIDES

Fries 5

(kcal 269)

Triple-cooked chips 5

(kcal 255)

Rocket, truffle and parmesan salad 5

(kcal 95)

STONE BAKED PIZZAS

Sourdough stretched 12 inch pizzas

Italian 17

Serrano ham, semi-dried tomato, parmesan, rocket
(kcal 814)

American hot 18

Pepperoni, nduja, chicken, roasted red peppers
(kcal 872)

Forest 18

Wild mushroom, spinach, ricotta, truffle
(kcal 752)

Vegan option available

Classic 17

Buffalo mozzarella, semi-dried tomatoes, basil
(kcal 871)

DESSERTS

Basque cheese cake 11

Caramel, apple sorbet (kcal 765)

Granny Smith apple tart tatin 10

Miso ice cream

(kcal 736)

Vegan option available

Choux bun 10

Tomlinsons forced rhubarb, yoghurt (kcal 475)

Vanilla Crème Brûlée 11

Shortbread fingers (kcal 732)

Gluten free available

Selection of British and French cheese

Grapes, celery, quince jelly, chutney and crackers

3 cheeses (kcal 362) 14 | 5 cheeses (kcal 603) 20

Gluten free available

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Our fish is sourced from nominated suppliers which are sustainable