



Its all about the meat....

At Rookwood we take our meats seriously! We've partnered up with Albert Matthews, a North West family butcher, who dry-age all of their beef in one of England's only Himalayan Salt Chambers. Our preference is to only use traditional British breeds of livestock. We avoid mass-produced meat and use rare breed beef from local farmers in Lancashire, Cheshire and Cumbria. The cattle are fed exclusively on a natural grass diet, which helps to give an amazing taste to our steaks & burgers. Add this to our relaxed but old-school approach to proper service & we think you will all become Rookwood regulars!

AFTER SCHOOL CLUB OFFERS

Monday - Rib Night

A full rack of Baby Back ribs in our coconut, rum & chilli glaze. Served with beef dripping chips, BBQ chicken wings and house slaw.

Just £10.99!

Tuesday - Burger Night

Yes that's right! It's 2 for 1 on all of our burgers every Tuesday. Get ready for the meat sweats!

Wednesday - Steak & Vino Night

Order any steak on the menu and get a 1/2 bottle of house red, white or rose wine.

Pork Scotch Egg
Sweet tomato & chilli chutney. 6

Sticky Pork Sausages
Honey glazed & served with a chunk of bread. 6 (GF)

Veggie Scotch Egg
Served with a sweet tomato & chilli chutney. 6

Baby Back Ribs
Rum, coconut & chilli glaze. (GF)
1/2 Rack 7 / Full Rack 14

Sticky Board (serves 2)
Baby back pork ribs, Sticky Sausages, pork belly, chipotle & garlic chicken wings, BBQ pulled pork, chilli & house slaw. 22 (GF)

Maple Glazed Pork Belly
Served with spiced apple chutney. 6 (GF)

Chicken Wings
Choose your glaze (All GF)
BBQ

Chipotle & Garlic
Bhut Jolokia "Ghost Chilli"
6 Wings 5 / 10 Wings 8

STARTERS

FROM THE GRILL

Choose your meat:

8oz Rump (227g) 16 (GF) **8oz Sirloin (227g)** 20 (GF) **10oz Rib Eye (283g)** 24 (GF)

8oz Fillet (227g) 26 (GF) **BBQ Chicken** 14 (GF)

All served grilled beef tomato & mushroom.



Choose your side:

Beef Dripping Chips

Sweet Potato Chips

House Salad

Not a meat lover? Why not try:

Grilled Vegetable Skewers 12 (GF)

Mushrooms, peppers, cherry tomato, aubergine & courgette chunks in a lemon, garlic & herb marinade. Chargrilled & served with coriander & mint yogurt.

Add halloumi chunks +1.5

BURGERS

6oz patties with beef dripping chips & house slaw.

Add another patty +3.5

Add BBQ Sauce 0.5 | Chipotle Mayo 0.5 | Beer Cheese 2.5

The Rookie

Fiery Jack cheese, sweet tomato & chilli chutney, candied bacon, crispy fried onions. 11

Green Angel (v)

Voted one of Liverpool's Top 10 Veggie dishes by Independent Liverpool. Halloumi, crispy onions, spiced avocado & tomato chutney. 10.5

Bacon' Bad

Our Walter White tribute cheese burger with our famous homemade BBQ sauce, extra mature cheddar, crispy onions & bacon. 10.5

BEER. AND. CHEESE.

Beef patty smothered in homemade beer cheese made with Liverpool Craft's Love Lane, bacon rashers & pickled onion rings. 11.5

Squealing Piggy

Pulled pork topped burger patty, Homemade BBQ sauce, smoked Applewood cheese & crispy onions. 11.5

Mother Clucker 2.0

Buttermilk fried chicken, crispy bacon, Monterey Jack cheese, pickled onion rings & chipotle mayo. 11.5

Fat Spanish Waiter


Beef patty topped with Chorizo sausage, Manchego cheese, Serrano ham, crispy fried onions, smoked garlic & chipotle mayo. 13



SIDES

House Salad (v)	4
Blue Mac 'n' Cheese (v)	4.5
Creamy Garlic Mushrooms	4
Beef Dripping/Sweet potato chips	4
Add Bacon Mayo	+ 1.5
" Beer Cheese	+ 2.5
" Pork & Cheese	+ 2.5
" Chilli & Cheese	+ 2.5

To Complement Your Steak:

Blue cheese sauce		2.50
Peppercorn sauce		2.50
Onion rings x5		2.50
Fried eggs x2		2.50

Sticky Brunch & Sunday Lunch every weekend

Please make your server aware of any allergies or dietary requirements. An Allergy Booklet is available upon request