

A Taste of  **ROGANO** Menu

Sliced Marrbury Smoked Salmon

With cucumber, mint & citrus dressing

Wine:- Joseph Perrier Champagne Cuvee Royal

Warm Pigeon Breast Salad

*With blueberry coulis, nettle leaves, garlic croutons,
toasted walnuts and potato crisps*

Wine:- Sancerre, Domaine Bonnard, 2014

Baked North Sea Cod

*With crab soufflé, braised chargrilled leeks, sauce veirge
and tempura asparagus*

Wine:- Chablis, William Fevre, 2014

Rhubarb and Ginger Sponge

With syllabub and rhubarb syrup

Wine:- Monbazillac, Domaine du Haut-Raully, 2013

*£45 or £80 including Champagne and wine
12.5% discretionary service charge will be applied to the total bill*