

A Taste of  **ROGANO** Menu

Grilled Razor Clam

with Rockefeller oyster, shellfish bisque and spinach purée

Wine:- Joseph Perrier Champagne Cuvee Royal

Confit Partridge Breast

with black pudding, celeriac & wild mushroom slaw, madeira jus and crispy kale

Wine:- Sancerre, Domaine Bonnard, 2014

Baked Loch Fyne Salmon

with fondant potatoes, chargrilled artichokes, confit tomatoes and rocket & pea cream

Wine:- Chablis, William Fevre, 2014

Caramelised Pear and Gingerbread Cake

with poached pear, elderflower syrup and pear sorbet

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*