

ROGANO CLASSICS SINCE 1935

Rogano Fish Soup	£6.95	Lemon Sole	£27.50
Oysters:	6: £15.50	<i>grilled or meuniere, served on or off the bone</i>	
<i>Scottish from Loch Fyne or</i>	9: £22.00	Langoustines	£19.95/£37.97
<i>English from Lindsfarne</i>	12: £28.50	<i>grilled in the shell with garlic & herb butter</i>	
Chilled Scottish Seafood Fruits de Mer		Lobster	£48.00
<i>mussels, langoustines, oysters, prawns, smoked salmon,</i>		<i>Thermidor or grilled with garlic butter and frites</i>	
<i>pickled herring, smoked mackerel, Norwegian prawns</i>		Half Lobster Thermidor	£28.00
<i>& crayfish</i>		<i>with frites</i>	
<i>for 1: £34, for 2: £68, supplement for half lobster: £27</i>			

Hot Shellfish Platter £40.00

*half lobster, 2 langoustines, 1 mornay oyster, 1 rockefeller oyster, steamed mussels, clams, queenie scallops, samphire and tempura king prawns. Served with garlic butter and lemon mayonnaise
(All Rogano classics are subject to availability)*

STARTERS

Hand Dived Barra Scallops	£13.00
<i>pea, truffle, walnut and ham bon bons</i>	
Cullen Skink	£9.00
<i>smoked haddock, quails egg and soda bread</i>	
Terrine of Chicken, Ham & Foie Gras	£10.75
<i>piccalilli, apple and crispbread</i>	
Smoked Highland Venison	£10.25
<i>pickled walnut, beetroot and raspberry vinaigrette</i>	
Salad of Blue Cheese, Chicory	£9.75
<i>& Claret Poached Pear</i>	
<i>spiced cashews</i>	

MAINS

Loch Fyne Salmon Fillet	£23.00
<i>crab gnocchi, sea vegetable and shellfish bisque</i>	
Daupiette of Free Range Turkey	£18.95
<i>sage & onion stuffing, creamed sprouts, duck fat potatoes, honey glazed carrots and cranberry jus</i>	
Fillet of Scotch Beef	£34.50
<i>turned potatoes, braised beef cheek, celeriac, shallot marmalade and red wine jus</i>	
Isle of Barra Monkfish Tail	£23.50
<i>curried mussel broth, saffron, samphire and kale</i>	
Hand Dived Barra Scallops	£24.00
<i>apple, braised fennel, cocotte potato, ginger fish cream</i>	
Fish Of The Day	£POA

SIDE ORDERS £4.00

*Polenta Chips
Hand Cut Chips
Frites*

*Cauliflower Cheese
Seasonal Vegetables*

*Mixed Salad
Creamed Potatoes*

*A 12.5% discretionary service charge will be added to the total bill. We regret that we are unable to accept payment by cheque.
As a courtesy to other diners, please switch off mobile telephones. A vegetarian menu is available on request.*

Food allergies and intolerances: Before ordering, please speak to our staff about your requirements

TABLE D'HÔTE MENU

Available everyday between 12-3pm - £25^{pp}

Sunday to Friday between 5-10pm - £30^{pp}

STARTERS

Soup of The Day

Parfait of Chicken Livers

shallot marmalade, pickled carrot and pistachio brioche

Loch Fyne Smoked Salmon

crayfish tails, smoked caviar,

quails egg and spiced tomato dressing

Goats Cheese Mousse

beetroot, chutney, pea and walnut truffle oil

MAINS

Breaded Fillets Of Shetland Plaice

Cullen broth and sea vegetables

Slow Braised Shin Of Beef

truffle creamed potato, mushroom,

pancetta and red wine reduction

Fillet of Oban Rainbow Trout

beetroot, polenta chips, orange & hazelnut butter

Risotto of Butternut, Sage & Ceps

SIDE ORDERS £4.00

polenta chips, hand cut chips, frites,

cauliflower cheese, seasonal green vegetables,

mixed salad, creamed potatoes

DESSERTS

White & Dark Chocolate Brownie

vanilla ice cream and fudge sauce

Warm Gingerbread

cinnamon ice cream and butterscotch sauce

Vanilla Panna Cotta

spiced berry compote and tuille biscuit

Selection of Scottish Cheese

celery, grapes and cranberry chutney

Coffee & Petit Fours £4.25

Food allergies and intolerances:

This menu is not available on Christmas Eve or Christmas Day.

Before ordering, please speak to our staff about your requirements.

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ROGANO

CHRISTMAS DAY 2018

4 courses £79.50

A glass of Joseph Perrier Champagne and canapés served on arrival

Dressed East Coast White Crab Meat

smoked caviar, caper berries, Bloody Mary gel

Loch Fyne Smoked Salmon

hot smoked rillette, capers, quails egg and beetroot

Woodland Mushroom & Port Soup

Terrine of Chicken, Ham & Foie Gras

piccalilli, apple and crispbread



Champagne Sorbet



Daupiette of Free Range Turkey

sage & onion stuffing, creamed sprouts, duck fat potatoes, honey glazed carrots and cranberry jus

8oz Fillet of Scotch Beef

fondant potato, braised beef cheek, celeriac, pickled walnut, shallot marmalade, red wine jus

Isle of Barra Monkfish Tail

curried mussel broth, saffron, samphire and kale

Risotto of Butternut, Honey, Sage, Ceps & Parmesan



Iced Toblerone Parfait

nut brittle and honey syrup

Warm Gingerbread

cinnamon ice cream and butterscotch

Mulled Poached Pear

vanilla ice cream and elderflower syrup

Selection of Scottish Cheeses

celery, grapes, chutney and crackers



Coffee or Tea with Petit Fours

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