

A Taste of  **ROGANO** Menu

Trio of Salmon with Green Tea & Mint Syrup and Dill Crème Fraîche

*smoked salmon roulade on oatcake, smoked salmon wonton and salmon tartare
with keta caviar*

Wine: Joseph Perrier Champagne Cuvee Royal

Guinea Fowl and Pigeon Terrine

with apple and celery slaw, apple purée and watercress

Wine: Sancerre, Domaine Bonnard, 2014

Pan Fried Sea Trout

*with smoked haddock potato cake, pea velouté, steamed clams,
pea & lardons, pickled shallots and truffle oil*

Wine: Chablis, William Fevre, 2014

Iced Mixed Berry Parfait

with ginger tuille disc and mulled orange syrup

Wine: Monbazillac, Domaine du Haut-Rauzy, 2013

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