

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 Lemon Meringue Parfait

*with passionfruit syrup and frozen raspberries*

*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*