

A Taste of  **ROGANO** Menu

Marburry Smoked Salmon

with potato salad, caviar, pickled cucumber and lemon gel

Wine: Joseph Perrier Champagne Cuvee Royal

Cured Venison

with beetroot, rosemary oil and rocket leaves

Wine: Sancerre, Domaine Bonnard, 2014

Pan Seared West Coast Scallops

with sweetcorn purée, roast baby corns, peas, potatoes & pancetta and truffle and bacon popcorn

Wine: Chablis, William Fevre, 2014

Iced Mango Parfait

with raspberry sorbet and tropical fruit salsa

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*