

A Taste of  **ROGANO** Menu

Cullen Skink

soft boiled quail egg, homemade soda bread

Wine: Sancerre, Domaine Bonnard, 2014

Dressed Chicken, Ham & Foie Gras Terrine

piccalilli, apple, sourdough crispbread

Wine: Joseph Perrier Champagne Cuvee Royal

Whole Shetland Plaice

almonds, Norwegian prawns, capers, lemon brown butter

Wine: Chablis, William Fevre, 2014

Iced Brandied Fruit Parfait

blossom honey syrup, seasonal berries

Wine: Monbazillac, Domaine du Haut-Raubly, 2013

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