

A Taste of  **ROGANO** Menu

Loch Fyne Smoked Salmon

finely spiced crayfish, quails egg, caper berries, caviar, tomato dressing

Wine: Joseph Perrier Champagne Cuvee Royal

Cullen Skink

Wine: Sancerre, Domaine Bonnard, 2014

Pan Fried Rainbow Trout

beetroot, samphire, orange and hazelnut butter

Wine: Chablis, William Fevre, 2014

Baked Pecan Pie Cheesecake

salted butterscotch sauce, vanilla ice cream, pecan nut crumb

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.*