

# Röski

## **Tasting Menu by The Kitchen- £75pp**

**Konik's Tail Vodka 50ml - £15, Oscietra Caviar 10g - £45**

**Breaking the Fast: March 2020-May 2021**

'Tea and Toast', Confit Egg Yolk Custard, Asparagus & Treacle Cured Pancetta, McRoski Breakfast Bao, Baked Beans.

**Jersey Royal - Seaweed Butter - Nori Powder - Oscietra Caviar**

**Hand Dived Orkney Scallop - Nasturtium Pesto**

**Guinea Fowl - Summer Truffle - Peas**

**Strawberry - Pink Peppercorn - Hay Cream**

**Marmalade - Whisky - Coffee**

**British Cheese Board - £15 Supplement**

## **Wine Flight - £65pp**

Please note - A discretionary charge of 12% will be added to all bills. For parties of 6 or more, we serve solely our tasting menu.

If we have not been informed of allergens/dietary requirements at least 48 hours in advance we may not be able to cater to them.

**For our full wine and drinks lists, please scan the QR code below**



Today's playlist by Front of House - New Wave

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## **Vegetarian Tasting Menu by The Kitchen- £75pp**

**Konik's Tail Vodka 50ml - £15**

**Breaking the Fast: March 2020-May 2021**

'Tea and Toast', Confit Egg Yolk Custard, Asparagus & Courgette, McRoski Breakfast Bao, Baked Beans.

Jersey Royal - Seaweed Butter - Nori Powder

Red Cabbage 'Bolognese'

Salt-Baked Celeriac - Summer Truffle - Peas

Strawberry - Pink Peppercorn - Hay Cream

Marmalade - Whisky - Coffee

British Cheese Board - £15 Supplement

**Wine Flight - £65pp**

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## Lunch Menu - by The Kitchen - £45pp

Our lunch menu begins with Röski's 'Tea & Toast'

### To Start

Red Cabbage Bolognese

-or-

Butter Poached catch of day - XO Hollandaise - Ponzu Samphire

### To Follow

Ale & Soya Glazed Squab Pigeon - Hazelnut Crusted Foie Gras - White Asparagus

-or-

Pan Fried Sea Bass - Roast Scallop - Summer Truffle - Nasturtium

### To Finish

Yuzu Tart - Elderflower Sorbet

-or-

Fruit and Nut Ganache - Honeycomb - Whisky Custard

### British Cheese Selection - £15 supplement

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