

# Chez Roux

**Glass of Taittinger Brut Réserve**

**AMUSE**

**Carlingford Oysters**

Horseradish granita

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**FIRST COURSE**

**Juniper-cured Scottish Salmon**

Ratte potato, Oscietra caviar, buttermilk dressing

Or

**Merrifield Duck Breast**

Heritage beetroot, balsamic, parfait

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**SECOND COURSE**

**Orkney Scallop**

Scottish langoustine, bisque

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**MAIN COURSE**

**Scottish Halibut 'Veronique'**

Muscat grapes, tarragon, sapphire

Or

**Dry-aged Buccleuch Beef Fillet**

Gratin dauphinois, Périgord black truffle

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**PRE-DESSERT**

**Vanilla Poached Yorkshire Rhubarb**

Strawberry sorbet (V)

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**DESSERT**

**Apple Tarte Tatin (to share)**

Calvados caramel and Tahitian vanilla ice cream

Or

**Chocolate and Caramel Melting Pot**

Coffee ice cream

Or

**Rose and Pistachio Rice Pudding**

Lychee sorbet (V) (GF)

**£150**