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## Sirocco

### Tasting Menu

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Foie Gras, gooseberry, smoked duck, ginger

\* Vouvray Demi-Sec, Chateau de Valmer  
Chenin Blanc

Pan fried scallops, celeriac, smoked apple, truffle, haggis

\*Mâcon Villages, Joseph Drouhin

\*\*Meursault, Louis Jadot

Halibut, cucumber, sweet potato, oxtail, Roscoffe onion

\*Pinot Noir Reserva, Vina Casa Silva  
Colchagua Valley

Fillet of Irish beef, lobster ravioli, asparagus, peas, artichoke

\*Château Caronne St Gemme Cru Bourgeois, Haut Médoc

\*\*Kleine Zalze, Stellenbosch  
Cabernet Sauvignon

The Royal Yacht Assiette dessert for two

\*Mulderbosch, Noble Harvest Sauvignon Blanc

\*\*Patricius Tokaji Aszu 6 Puttonyos

A selection of local, British and continental cheeses with crackers

\*Grahams 20 year old Tawny Port

£75.00 per person

\*£115 per person with wine

\*\*£135 per person with prestige wine  
GST Inclusive

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.



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