



Robbie Millar, Shanks Restaurant - 23rd January 2002

Amuse Bouche

Spiced Tuna Tartar with Basil Scented Couscous,
Quail Egg & Oven Dried Tomato
19g Tokay Pinot-Gris, Le Fromentau, Josmeyer 1997
£33.50, glass £6.70

~

Salad of Chicken Liver & Pancetta with Creamed Lentils,
Balsamic Vinegar & Truffle Aioli
44e Julienas, Domaine Gerard Descombes 1999
£25.50, glass £5.10

~

Seared Scallops with a Puree of Carrot & Ginger,
Crispy Carrots & Chinese Five Spice
15k Pouilly-Fume Cuvee d'Eve, Vieilles Vignes, Jean Claude Dagueneau 1999
£42.50, glass £8.50

~

A Fricassee of Pheasant with Chestnuts,
Potatoes, Savoy Cabbage, Morels & Madeira
Rioja Gran Reserva - Bodegas Sierra Cantabria 1994
£58.25, glass £11.65

~

Amaretti Stuffed Pear with Honey Anglaise & Mascarpone
62c Muscat de Frontignan, Midi , Chateau de la Peyrade, France NV