



WHISKY & BARBECUE DINNER MENU

FIRST COURSE

SMOKED GREEN TOMATO GAZPACHO, ZUCCHINI,
ROCKMELON & BASIL

+ SINGLETON 12 YEAR OLD - HIGHLANDS

SECOND COURSE

WHISKY-WASHED OCEAN TROUT GRAVLAX,
POMELO SALSA & WHITE BALSAMIC GLAZE

+ CRAGGANMORE 12 YEAR OLD - SPEYSIDE

THIRD COURSE

SMOKED QUAIL, SMOKED CAULIFLOWER PURÉE &
SARRIES BARBARIAN SAUCE

+ TALISKER 10 YEAR OLD - ISLE OF SKYE

FOURTH COURSE

SMOKED MSA SHORT RIBS, CHERRY JAM, SPICED PUMPKIN PURÉE &
PICKLED HEIRLOOM CARROTS

+ LAGAVULIN 8 YEAR OLD - ISLAY

FIFTH COURSE

SMOKED & POACHED PEAR WITH CINNAMON, WHISKY & ORANGE,
VANILLA CRÈME ANGLAISE & COCONUT HAZELNUT CRUMBLE

+ JOHNNIE WALKER GREEN LABEL 15 YEAR OLD - BLEND