

Single Malt Whisky Experience Menu

AMUSE-BOUCHE

HAM HOG & CRANBERRY PIE

Paired with Auchentoshan Three Wood – Lowland
Raisin, orange peel & toffee with woody spice

STARTERS

BAKED BRIE

Maple peaches, pecan nuts, honey & crostini
Paired with Tomintoul Seiridh – Speyside
Rich & inviting with aromas of sultana, butterscotch & candied pecans

MAINS

SIRLOIN STEAK

Spiced shimeji, merlot jus, parmesan gratin, baby rainbow carrots
Paired with Highland Park 12 years – Island
Garden bonfire, sweetness, clove, chocolate & violet

DESSERT

ORANGE CRÈME BRÛLÉE

Blueberry compote & shortbread cookie
Paired with Caol Ila 12 years – Islay
Notes of citrus, honey & treacle

Merkava Cappuccino & Whisky Chocolate Truffle

R985

