

Take your Whisky a little sweeter this February

28 DAYS, 28 WHISKIES & A CAREFULLY CRAFTED DESSERT

Discover a new whisky every day this February,
paired with a perfectly matched dessert

Whisky of
the Day ↘

Whisky & Dessert Pairing | £18

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| #1 Crown Royal | #15 Penderyn Portwood |
| #2 Stauning HØST | #16 Beverbach Single Malt |
| #3 Domaine des Hautes | #17 Agitator Chestnut Cask |
| #4 Filliers 8 Year Rye | #18 Kavalan ex-Bourbon Oak |
| #5 Frysk Hynder Red Wine Cask | #19 Filliers 10yo Single Malt |
| #6 Kavalan Distillery Select | #20 Frysk Hynder Port Cask |
| #7 Indri Dru Ex Bourbon | #21 Rubis Blanc Malt Spirit |
| #8 Agitator Argument | #22 Haran Classic 12yo |
| #9 The Gospel Projects Legacy | #23 Canadian Club |
| #10 Three Ships 12yo | #24 Beverbach Adventures |
| #11 Kyro Oloroso Malt Rye | #25 Penderyn Madeira Finish |
| #12 Abasolo Mexican Corn | #26 Lakes N.7 |
| #13 Amrut Single Malt | #27 Nikka Coffey |
| #14 Puni 4yo Wine Cask | #28 Platte Valley |

↙ Perfect
Pairing

Black Forest Delight & Cherry Ripple Ice Cream | £11

A refined Black Forest with chocolate sponge,
dark chocolate crèmeux, cherry mousse,
Kirschwasser and cherry ripple vanilla ice cream

February's Take on Our SHARING BOARD

BAKED CRICKET ST. THOMAS CAMEMBERT FROM SOMERSET
with toasted sourdough, pickles, fig chutney

£24

Add charcuterie £9
Add fresh truffle shavings £25

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.