

# BEER, WHISKY & FOOD

## MENU

### FIRST APPETISER

#### ABERFELDY & WOOD DUCK CREAM ALE

Charred Kombu, bug tail, Togarashi dressing

### SECOND APPETISER

#### JIM BEAM RYE & PENNY SPINNER BISCUIT ALE

Slow smoked pork rib and shoulder pressed terrine,  
pickled fennel, grain mustard cream, parchment crisps

### ENTRÉE

#### GLENFIDDICH IPA & LONGNECK BEST BITTER

Seared scallop, IPA reduction, gorgonzola foam, pancetta crumble

### PALATE CLEANSER

#### SUMMER ALE, PASSIONFRUIT & PINEAPPLE GRANITA

### MAIN

#### LAGAVULIN 16YO & DUNKEL IN THE RYE DARK LAGER

Blackberry glazed roasted duck, sage burnt butter, yam dumplings

### DESSERT

#### CRAIGELLACHIE & WEE HEAVY SCOTTISH ALE & IRISH STOUT

Apple tarte Tatin, Craigellachie toffee syrup, house Irish stout gelato



THE WHISKY  
AMBASSADOR