

WHISKY & WAGYU



In partnership with Glenmorangie we have created a sensory Whisky and Wagyu bar for you to enjoy. Sample our signature Wagyu dishes, each one expertly matched with a Glenmorangie cocktail.

ICE

WAGYU SASHIMI 7.50
Ponzu dressing | Puffed rice

ICE FASHIONED 17.50
Glenmorangie La Santa | PX Sherry | Verve Clicquot Rich | Orange bitters

SMOKE

SMOKED WAGYU TARTARE 8.00
Apple | Horseradish | Foie gras

SMOKE ON THE ROCKS 12.50
Ardbeg 10 | Antica Formula | Cherry Heering | Smokey syrup

WOOD

INSIDE SKIRT COOKED OVER WOOD GRILL 100G 18.00
Wood fired broccoli | Aubergine puree

WAGYU WASHED WHISKY 12.50
Wagyu fat-washed Glenmorangie Original | Ardbeg | Honey

COAL

BEES WAX WAGYU 50G 35.00
Miso mushrooms | Fermented chilli glaze

COAL PIT 12.50
Glenmorangie Nectar D'or | Pineapple juice | Lime juice | Honey

GLENMORANGIE
SINGLE MALT SCOTCH WHISKY



All prices include VAT. A discretionary 12.5% service charge will be added to the bill.
We cannot guarantee the absence of traces of nuts or other allergens.
Please advise a member of staff if you have any particular dietary requirements.