



# Seafood & Whisky Dinner

With Port Charlotte and  
Bruichladdich

October


2024

*A welcolme Penicillin Cocktail*

Lindisfarne oyster, ponzu mignonette 


*Port Charlotte 10-year-old*

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Pan-fried Scottish scallops, smoked bacon jam,  
caramelised cauliflower 

*Port Charlotte 10-year-old*

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Smoked Scottish salmon tartare, Earl Grey cured egg  
yolk, dill coulis 

*Bruichladdich Islay Barley 2014*

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Lobster, pickled cucumber & brioche roll, caviar

*Bruichladdich Islay Barley 2014*

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North Sea monkfish balti pie, creamed curried  
spinach



*Bruichladdich Bere Barley 2013*

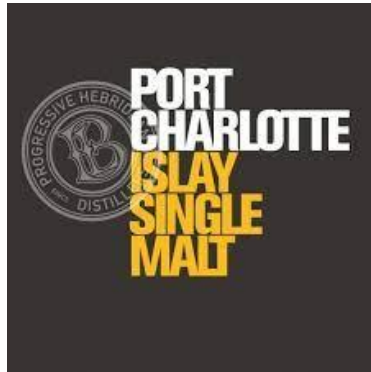
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Vanilla & orange pannacotta, ginger shortcake

*Bruichladdich 18-year-old*



: vegetarian,  : vegan,  : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. Always ask for our allergen matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen free



PROGRESSIVE HEBRIDEAN  
DISTILLERS  
**BRUICHLADDICH**  
SINCE 1881

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