



# Hunter's Expedition In Collaboration with Ian Macleod Distillers £99pp

### Guinea Fowl ~ Biryani

Dumplings, fried onion, yoghurt

(Honeybee Cocktail ~ Glengoyne 10yo, Honey, Lemon, Ginger Ale)

#### Pheasant ~ Chettinad

Southern spices, puff bread, onion seed

(Tamdhu, 15yo, 46% abv, Speyside, Single Malt)

### Partridge ~ Beetroot

Single malt whisky, whole spices, pickle

(Smokehead Unfiltered, 46% abv, Islay, Single Malt)

## Venison ~ Green Peppercorn

Slow-cooked, clarified butter, paratha

(Tamdhu, Distinction III, 48% abv, Speyside)

Served with Kaali Dal & Steamed Rice

#### Chocolate ~ Banana

Valrhona chocolate, chilli, crème brulee

(Glengoyne White Oak, 48% abv, Highland, Single Malt)

Standard measure of 25ml whisky will be served.

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts.