J A P A N

Miso-Glazed Yakitori Skewers
Whisky: Nikka Coffey Malt (45%)
Pairing: The whisky's butterscotch, banana and vanilla richness mirrors the caramelisation of miso and grilled chicken, creating a seamless sweetness bridge. The texture of Coffey Malt makes it perfect for opening.

W A L E S

Roasted Leek & Caerphilly Cheese Soup with Toasted Bara Brith Crumb
Whisky: Penderyn Madeira Finish (46%)
Pairing: The whisky's Madeira driven raisin, toffee and tropical fruit notes echo the sweetness of slow-roasted leeks and the spiced fruit character of bara brith. Its balanced acidity and gentle dryness prevent the dish from becoming overly rich, cleansing the palate after the creamy cheese.

I R E L A N D

Colcannon and Black Pudding Croquette with Streaky Bacon
Whisky: Teeling Small Batch (46%)
Pairing: Teeling's rum cask influence, vanilla, dried fruit and soft spice, complements the fat richness of black pudding and bacon, while the potato and cabbage base reflects the whisky's grain character. The scallion cream adds freshness, balancing the whisky's warmth and preventing palate fatigue.

C A N A D A

Maple-Glazed Atlantic Cod, Parsnip Purée & Black Pepper Beurre Blanc
Whisky: J.P. Wiser's 18 Year Old (40%)
Pairing: The whisky's caramel, honey and orchard fruit profile aligns naturally with the maple glaze, reinforcing sweetness without excess. Parsnip purée enhances the whisky's nutty root-vegetable warmth, while the pepper and oak spice connect directly with the beurre blanc's seasoning.

A U S T R A L I A

Slow-Roasted Australian Lamb Rump, Shiraz & Redcurrant Reduction, Charred Broccolini & Spring Greens
Whisky: Morris Australia Single Malt (40%)
Pairing: The whisky's red wine and fortified cask influence, dark berries, marmalade and cocoa, mirrors the Shiraz reduction, creating a direct flavour link. Lamb's natural fat softens tannic structure and oak spice, while charred greens add bitterness to balance the whisky's richness.

E N G L A N D

Vanilla Custard Tart, Poached Pineapple & Toasted Almond Brittle
Whisky: The English Original (43%)
Pairing: The whisky's vanilla cream and tropical fruit notes are reflected directly in the custard and pineapple, creating a clean flavour echo. Its light body and subtle nuttiness pair elegantly with the almond brittle, while the dry, slightly saline finish prevents the dessert from cloying.

S C O T L A N D

Isle of Mull Cheddar, Smoked Hebridean Blue, Oatcakes & Charred Apple Chutney
Whisky: Longrow Peated (46%)
Pairing: Longrow's layered peat smoke and creamy malt wrap around the intensity of the cheeses, enhancing both salt and umami. The smoke amplifies the blue cheese's depth, while apple chutney introduces sweetness to balance peat and salt. The whisky's long, savoury finish mirrors the lingering nature of mature cheese.

SAMPLE MENU