



FARNHAM CASTLE

THE
SPIRITS ROOM
BY CAVISTE

Amuse Bouche

Apple and Sussex Cheddar Tartlet

Caramelised leek, walnut ketchup

&

Mushroom Parfait

Marinated shiitake, pickled shallot, black garlic, toasted brioche

James Eadie – Royal Brackla 10 Year Old

Single Malt Scotch Whisky – First Fill Bourbon Barrel & Refill Sherry Butt – 46.0%

Butternut Squash Tortellini

Sage brown butter, Crispy Pancetta

Brave New Spirits – Benrinnes 13 Year Old

Single Cask Single Malt Scotch Whisky – Finished in First Fill Oloroso Sherry Hogshead – 51.3%

Iberico Pork Tacos

Black garlic mole, mezcal lime butter

Stauning – Dirty Bastard

Danish Rye Whisky – Finished in Mezcal cask, then Chocolate Stout cask – 53.4%

Barbecue Duck Breast

Confit duck leg, Jerusalem artichoke, Roscoff onion, blackberry port jus

Ardnamurchan – The Midgie Release #2

Single Malt Scotch Whisky – 50% Ex-Bourbon, 48% Port Barriques, 2% Sherry casks; 75% unpeated / 25% peated spirit – 48.0%

Sticky Toffee Canelé

Miso Caramel

The Spirit Room – Raasay Peated Oloroso Cask

Single Malt Scotch Whisky – Matured in Oloroso cask – 59.7%

Dark Chocolate Tart

Smoked Sea Salt, Candied Zest

Port Charlotte – 18 Year Old

Peated Islay Single Malt Scotch Whisky – 51.5%

Optional After Dinner Dram:

Glenallachie 15, Speyside single malt whisky, 46%

Octomore 15.1, Islay single malt whisky, 59.1% ABV