

AN EVENING WITH
WOODFORD
RESERVE

WOODFORD BOURBON OLD FASHIONED

today, the woodford double oak old fashioned stands as a signature of refined taste, ideal for sipping slowly, whether you're honouring its kentucky heritage or simply savouring a well-crafted drink. every old fashioned made with woodford reserve is like a tribute to bourbon's storied past—a testament to the cocktail's evolution and the unchanging pleasure of a well-made drink.

ARRIVAL CANAPÉS

LIGHTLY SMOKED RED PRAWNS, GUANCIALE, PIE TEE
THE VINTAGE CO BEEF TARTARE, BLACK PEPPER EMULSION,
BUCKWHEAT CRUMPET
SMOKED EEL AND COMTE TOASTIE, BRIOCHE

BEETS OLD FASHIONED

reimagined the classic cocktail with woodford reserve as its base, enhanced by wood fired beetroot infused with plum saké, tonka bean, and cacao. the earthy, fruity, and warm flavours blend beautifully with the bourbon, creating a drink that's both traditional and adventurous – a perfect balance of rich, unexpected tastes.

ENTRÉES

ORA KING SALMON
cacao nib crust, heirloom beetroot, tonka bean sabayon

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CEDAR PLUM OLD FASHIONED

the “cedar plum old fashioned” is a cocktail born from a love of rich flavours and rustic charm. this drink starts with woodford rye, but the real magic comes with the infusion of salted plum molasses, a deeply sweet and savoury addition inspired by the bounty of late-summer fruit.

GRILLED MARRON

bisque, almond butter, ice plant

HEART OLD FASHIONED

a cocktail that pushes the boundaries of creativity while embracing the classic spirit of bourbon. this drink harmonises the rich, caramel notes of woodford double oak with the unexpected earthiness of butter-washed mushrooms, all elevated by the subtle sweetness of black tea.

MAIN

SOUTHERN RANGES SHORT RIB
cooked for 48 hours, wagyu tallow mash,
fried onions, whisky bbq sauce

ACCOMPANIED BY

“MUSHROOM PEOPLE” OYSTER MUSHROOMS
leek cream, chives

GRILLED CUCS
goat’s cheese crumbs, buttermilk vinaigrette

CRÈME BRÛLÉE OLD FASHIONED

woodford reserve as the smooth base, complemented by the luxurious chocolate essence of crème de cacao. bright orange bitters add a refreshing contrast, while chocolate bitters enhance the richness, evoking the caramelised sugar crust of crème brûlée.

DESSERT

TRUFFLE MANCHEGO CRÈME BRULÉ
quince ice cream, malt crumbs