



Rum Masterclass Menu

GERMANA CACHACA

BRAZIL

House made cured lamb, leek croquette, date purée, apple salad

BARBANCOURT (8 YO)

HAITI

Seared scallops, miso glazed pork belly, spiced pumpkin purée

DEPAZ VSOP

MARTINIQUE

Crispy fried quail, creamy tahini, pickled grapes

NAUD (15 YO)

PANAMA

12 Hour smoked brisket, soft shallots, polenta chips

DOS MADERAS

SPAIN

Warm milk chocolate almond torte, sour cherry chocolate sauce