

SUNDAY LUNCH MENU

WINE FLIGHT

Starter / Ant Moore Signature Series Marlborough Sauvignon Blanc

Main Course / Bordeaux Supérieur , Château des Antonins

Dessert / Château Bastor Lamontagne

£25 PP

ALL GLASSES ARE 125ML

EÒLAS

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. Please note, a discretionary 10% service charge is added to all bills

STARTERS

Doughnut
duck liver – fig chutney – seeds

Velouté
green pea – goats cheese beignet – mint oil

Scallops
*Oban double dived – apple – celeriac
£10 supplement*

Doughnut
Katy Rodgers crowdie – fig chutney – seeds

Salmon
smoked – yuzu – fennel – cucumber

MAINS

Scotch Beef
roast cannon – slow cooked miso short rib – onion celeriac puree

Pork
rare breed loin – apple cider puree – crackling – black pudding pistachio bon bon

Whole Baked Sole
petit croutons – pickled lemon – capers – parsley – mussels – brown butter

Wild Mushroom Pie
truffle – pickled girolles

Main courses are served family style service with all of the below dishes

*Beef fat potatoes
confit – garlic – rosemary – thyme*

*Bubble and squeak
crispy onions*

*Cauliflower
leek – Mull cheddar cheese gratin*

*Carrots
Chanterney – maple glazed*

DESSERTS

Toffee
Sticky pudding – butterscotch sauce – vanilla ice cream

Brûlée
earl grey – lemon shortbread

Meringue
honey – whisky soaked sponge – pickled raspberries – hazelnut – raspberry sorbet

Cheese
*Scottish selection – chutney – quince – oatcakes
£9 supplement*

£28 TWO COURSES / £34 THREE COURSES

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.