

EÒLAS

TASTING MENU

£70 PER PERSON

£45 FOR WINE PAIRING (125ml per glass)

Wild Hearth sourdough

seaweed butter

—

Choux

Parmesan - truffle

Château Des Antonins, Bordeaux Blanc, Bordeaux, France, 2018

—

Cauliflower

Cheddar - onion

—

Duck

Doughnut - chutney

Sauvignon Blanc, Tinpot Hut, 2022 Marlborough, New Zealand

—

Hand dived scallop

Bouillabaisse - fennel

—

Venison

Ragout – turnip – spelt

Disobedience by Francis Mallmann, Red blend, Kaiken, Mendoza, Argentina, 2020

Cheese

Scottish selection – chutney – chilled grapes – oatcakes

£9 supplement

Rubiks

Coconut – pineapple

Borytis, Sémillon Deen Vat 5, De Bortoli, Pírcerina, Australia, 2018

Handmade sweet treats

*Pate de fruit – Sicilian biscuit – white chocolate choux bun –
mandarin & dark chocolate madeleine*

£12 supplement

EOÏLAS

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.