

EÒLAS

TASTING MENU

£75 PER PERSON

£45 FOR WINE PAIRING (125ml per glass)

Wild Hearth Sourdough

Whipped butter

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Gougers

Onion – truffle

Polvorete, DO Bierzo, Bodegas Emilio Moro, Castilla y León, Spain, 2023

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Seafood Mosaic

Elderflower – sea herbs

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Velouté

Den Head asparagus – smoked bacon – tarragon

Y Block Chardonnay, Santa Maria Valley, California, USA, Qupé, California, USA, 2021

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Wood Pigeon Wellington

Pedro Ximinez

Hake

Butterbeans – Arbroath smokies

Lirica, Primitivo di Manduria, DOC, Produttori Di Manduria, Puglia, Italy, 2021

Highland Venison

Crapaudine beetroot – bitter chocolate

Scottish Cheese

Chilled grapes – oatcakes

Souffle

Mango – passionfruit cocktail – sorbet

Dulce Enero Ice Wine (50cl), Bodegas Altolandon, Manchuela, Spain, 2022 (50ml)

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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.