

EÒLAS

TASTING MENU

£75 PER PERSON

£50 FOR WINE PAIRING (100ml per glass)

Bread pudding

Cheddar – truffle – walnut

*Semillon, Bela Ciao Vin Orange, Olivier Cazenave et Chateau,
IGP Atlantique, Bordeaux, France 2022*

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Beetroot Tart

Goat's cheese - horseradish

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Cured Trout

Apple dashi

Vignier, Samuel's Collection, Yalumba, Eden Valley, Australia, 2021

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Pigeon Wellington

Pickled raisin

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Scotch Beef

Loin – cheek - onion

Cabernet Sauvignon, Cartledge and Browne, California, USA

Meringue

Lemon – ice

Souffle

Sticky Toffee - miso

Stift Kloster Neuburg, Grüner Veltliner, Eiswein, Austria

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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.