

EÒLAS

TASTING MENU

£75 PER PERSON

£50 FOR WINE PAIRING (100ml per glass)

Pomme Dauphine

Black garlic - watercress

Moncín, Pinot Grigio, Puglia, Italy, 2023

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Tartlet

Crowdie - caviar

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Scallop

Prosciutto dashi - ham crumb

Klostersekt Brut Sparkling, Vienna, Austria

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Pigeon Wellington

Pickled raisin

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Scotch Beef

Onion broth – suet dumpling

Cotes du Rhone, le Receur, Guillaume Gonet, Rhone, France, 2022

Apple Sour

White Dessert

Limoncello

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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.