

# EOLAS

TASTING MENU

£75 PER PERSON

£50 FOR WINE PAIRING (125ml per glass)

## Tartlet

*Goats cheese mousse – beetroot*

*Chateau Courbin Heritage Grand Reserve Blanc Graves, Bordeaux, France, 2022*

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## Cured Trout

*Cucumber dashi – compressed cucumber*

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## Pigeon Wellington

*Pickled golden raisin*

*Domaine de la Madone Fleurie, Beaujolais, France, 2021*

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## Scottish Salmon

*Clam mariniere*

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Creedy carver duck

*Chicory – blackberries*

*Cota 700, Carlos Lucas Vinhos, Dão, Portugal, 2021*

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Greek Yoghurt Semifreddo

*Yuzu cheesecake – citrus meringue – lemon sherbet*

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Valhrona 62%

Satila cremeaux – hazelnut ice cream – balsamic caramel

*NV 'Royal Ambrosante' Pedro Ximénez, Sandeman Jerez, Andalucia, Spain*

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Petit Fours

ECOLAS

*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.*