

# EOLAS

## CLASSIC WINE FLIGHT £50 PER PERSON

Domaine Maldant Pauvelot, Aligoté, Burgundy, France 2023  
*(to go with the Club and Tartlet)*

Domaine de la Madone, Fleurie, Beaujolais, France, 2023  
*(to go the Trout and Salmon)*

Unico Zelo, Jungle Jungle, Dolcetto, Adelaide Hills,  
South Australia 2022  
*(to go with the Pigeon and Lamb)*

Limoncello, Dicapri  
*(to go with the Greek Yoghurt)*

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## PRESTIGE WINE FLIGHT £80 PER PERSON

Domaine Maldant Pauvelot, Aligoté, Burgundy, France 2023  
*(to go with the CLUB)*

Domaine Chatzivariti, Mosaic White, Kilis, Goumenissa, Greece, 2024  
*(to go with the Tartlet)*

Funkstille, Gruner Veltliner, Niederosterreich, Austria, 2021  
*(to go with the Trout)*

Domaine de la Madone, Fleurie, Beaujolais, France, 2023  
*(to go with the Salmon)*

Unico Zelo, Jungle Jungle, Dolcetto, Adelaide Hills,  
South Australia 2022  
*(to go with the Pigeon)*

Hawkes Bay, Syrah, Trinity Hill Hawkes Bay, New Zealand, 2020  
*(to go with the Lamb)*

Limoncello, Dicapri  
*(to go with the Greek Yoghurt)*

MOCKTAIL FLIGHT  
£30 PER PERSON

**Soiree**

yuzu - mint leaves - apple juice - soda  
*(to go with the Club and Tartlet)*

**Plum Sour**

plum juice - lemon juice - cherry syrup - egg white  
*(to go the Trout and Salmon)*

**Dark Cherry Martini**

Dark chocolate sauce - cherry juice - double cream  
*(to go with the Pigeon and Lamb)*

**Nocello**

Forrest - lemon juice - sugar syrup  
*(to go with the Greek Yoghurt)*

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Our Wine Flights have been specially created by  
our Sommelier Sarah Young and our Mocktail Flight  
by our Mixologist Charlie Allan

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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.*