

# EOLAS

## MEAT & FISH

### 4 COURSE

£65 per person

#### Creedy carver duck

*lavender honey, confit leg bon bon, pistachios,  
cherries, whipped liver parfait tartlet*

#### Salmon

*dashi cured, whipped tara, remoulade, cucumber, caviar*

~

#### Asparagus

*cooked in its own juice with shaved asparagus*

#### Langoustine

*BBQ, red curry bisque, melon, coconut, lychee*

~

#### Scotch lamb

*lamb rump, shoulder ragout 'hotpot' with olives  
and capers, lamb fat brioche, lamb jus*

#### Halibut

*scallop mousse, pickled artichokes, verjus sauce*

~

#### Semifreddo

*Greek yoghurt semifreddo, yuzu cheesecake,  
meringue, citrus sherbet*

#### Valrhona chocolate

*Cremeaux, raspberry, pistachio*

### 8 COURSE

£95 per person

#### Creedy carver duck

*Lavender honey, confit leg bon bon pistachios,  
cherries, whipped liver parfait tartlet*

#### Salmon

*dashi cured, whipped tara, remoulade, cucumber, caviar*

~

#### Asparagus

*cooked in its own juice with shaved asparagus*

~

#### Langoustine

*BBQ, red curry bisque, melon, coconut, lychee*

~

#### Chawanmushi

*steamed tomato custard, heritage tomato salad,  
black olive*

~

#### Scotch lamb

*lamb rump, shoulder ragout 'hotpot' with olives  
and capers, lamb fat brioche, lamb jus*

#### Halibut

*scallop mousse, pickled artichokes, verjus sauce*

~

#### Cheese

*connage brie stuffed with truffle, pear, walnut bread*

~

#### Shaved ice

*elderflower, strawberry juice, sorrel*

~

#### Semifreddo

*Greek yoghurt semifreddo, yuzu cheesecake,  
meringue, citrus sherbet*

#### Valrhona chocolate

*Cremeaux, raspberry, pistachio*

Guests booked on a dinner inclusive package are entitled to a 4 course menu  
Additional courses and extras will be charged as consumed.

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.

# EOLAS

## VEGETARIAN & PLANT

### 4 COURSE

£65 per person

Goats cheese

*tart, beetroot chutney, pickled beets and radish, sorrel*

Artichoke

*globe artichoke cooked ala barigoule*

~

Sand carrot

*red curry, coconut, melon, garden flowers*

Baked potato

*crispy shell, roast onion, gruyere AOP,  
onion rings, cheese wafers*

~

Aubergine

*charcoal cooked, miso, spelt, pine nut puree*

Courgette

*ricotta and lemon stuffed, flower,  
garden peas, potato dumpling*

~

Semifreddo

*Greek yoghurt semifreddo, yuzu cheesecake,  
meringue, citrus sherbet*

Valrhona chocolate

*Cremeaux, raspberry, pistachio*

### 8 COURSE

£95 per person

Goats cheese

*tart, beetroot chutney, pickled beets and radish, sorrel*

Artichoke

*globe artichoke cooked ala barigoule*

~

Asparagus

*cooked in its own juice with shaved asparagus salad*

~

Sand carrot

*red curry, coconut, melon, garden flowers*

Baked potato

*crispy shell, roast onion, gruyere AOP,  
onion rings, cheese wafers*

~

Chawanmushi

*steamed tomato custard, heritage tomato salad, black olive*

~

Aubergine

*charcoal cooked, miso, spelt, pine nut puree*

Courgette

*ricotta and lemon stuffed, flower,  
garden peas, potato dumpling*

~

Cheese

*connage brie stuffed with truffle, pear, walnut bread*

~

Shaved ice

*elderflower, strawberry juice, sorrel*

~

Semifreddo

*Greek yoghurt semifreddo, yuzu cheesecake,  
meringue, citrus sherbet*

Valrhona chocolate

*Cremeaux, raspberry, pistachio*

Guests booked on a dinner inclusive package are entitled to a 4 course menu  
Additional courses and extras will be charged as consumed.

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.