EÒLAS

MEAT & FISH

4 COURSE

£65 per person

Pigeon
apple, celery, walnut, buttermilk

Mackerel
beetroot, cucumber, pink grapefruit dashi

~

Aged carnaroli rice
fermented cep, celeriac, pecorino

Scallop
melon salsa, Thai style glaze

~

Highland venison
haggis, neeps, bramble, pomegranate

Halibut
fennel fondue, chorizo, crab crust, bouillabaisse

~

Semifreddo
Greek yoghurt semifreddo, yuzu cheesecake, meringue

Valrohna chocolate
banana bread, cremeaux, parfait, dark rum

8 COURSE

£95 per person

Pigeon
apple, celery, walnut, buttermilk

~

Mackerel
beetroot, cucumber, radish

~

Aged carnaroli rice
fermented cep, celeriac, pecorino

~

Scallop
melon salsa, Thai style glaze

~

Ham, egg and peas

~

Highland venison
haggis, neeps, bramble, pomegranate

Halibut
fennel fondue, chorizo, crab crust, bouillabaisse

~

Cheese
connage brie stuffed with truffle, pear and walnut bread

~

Rhubarb and custard

~

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

Valrohna chocolate
banana bread, cremeaux, parfait, dark rum

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.

EÒLAS

VEGETARIAN & PLANT

4 COURSE

£65 per person

Millie feuille
goats cheese, feta, beetroot terrine, balsamic

Artichoke
a la grecque

~

Aged carnaroli rice
fermented cep, celeriac, pecorino

Hasselback potato
fried onion soubise, Jerusalem artichoke crisps, pickled onion

~

Pressed ratatouille
tomato ragout, tempura vegetables

Steamed suet pudding
delicia pumpkin, pickled raisin, medjool dates

~

Semifreddo
Greek yoghurt semifreddo, yuzu cheesecake, meringue dome, citrus sherbet

Valrohna chocolate
banana bread, cremeaux, rum

8 COURSE

£95 per person

Millie feuille
goats cheese, feta, beetroot terrine, balsamic

Artichoke
a la grecque

~

Aged carnaroli rice
fermented cep, celeriac, pecorino

~

Hasselback potato
fried onion soubise, Jerusalem artichoke crisps, pickled onion

~

Egg and cheese

~

Pressed ratatouille
tomato ragout, tempura vegetables

Steamed suet pudding
delicia pumpkin, pickled raisin, medjool dates

~

Cheese
connage brie stuffed with truffle, pear and walnut bread

~

Rhubarb and custard

~

Semifreddo
Greek yoghurt semifreddo, yuzu cheesecake, meringue dome, citrus sherbet

Valrohna chocolate
banana bread, cremeaux, rum

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.

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