EÒLAS

MEAT & FISH

4 COURSE

£65 per person

Smoked Salmon
yuzu, cucmber, radish, roe

Terrine
chicken, ham, apricot, almond

~

Scallops
melon salsa, Thai style glaze

Wellington
s*moked pigeon, salted plum, sherry jus*

~

Highland venison
haggis, neeps, tatties, fermented berry

Halibut
shellfish fondue, crab crust, red fish sauce

~

Semifreddo
Greek yoghurt, yuzu, meringue

Valrohna chocolate
stem ginger, orange

8 COURSE

£95 per person

Terrine
chicken, ham, apricaot, almond

~

Smoked Salmon
yuzu, cucumber, radish, roe

~

Scallops
melon salsa, Thai style glaze

~

Wellington
smoked pigeon, salted plum, sherry jus

~

Highland venison
haggis, neeps, tatties, fermented berry

or

Halibut
fennel fondue, crab crust, red fish sauce

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Cheese
connage brie, truffle honey, pear, walnut bread

~

Rhubarb and custard

~

Semifreddo
Greek yoghurt, yuzu cheesecake, meringue

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

Parfait
goats cheese, sherry jelly, fig, date

Beetroot
carpaccio, confit, pistachio, grapefruit

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Chawanmushi
mushroom dashi, BBQ king oyster

Haggis, neeps & tatties
malt whisky

~

Agnolotti
delicia pumpkin, cavalo nero, black garlic

Gnocchi
jerusalem artichoke, kombu oil, hazelnut

~

Semifreddo
Greek yoghurt, yuzu, meringue

Valrohna chocolate
stem ginger, orange

8 COURSE

£95 per person

Beetroot
carpaccio, confit, pistachio, grapefruit

~

Chawanmushi
mushroom dashi, bbq king oyster

~

Haggis, neeps & tatties
malt whisky

~

Agnolotti
delicia pumpkin, cavalo nero

~

Dumpling
j*erusalem artichoke, kombu oil, hazelnut*

~

Connage brie
stuffed with truffle, pear, walnut bread

~

Rhubarb and custard

~

Semifreddo
Greek yoghurt, yuzu, meringue

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