

EÒLAS

TASTING MENU

£75 PER PERSON

£45 FOR WINE PAIRING (125ml per glass)

Bread pudding

Cheddar – truffle – walnut

Pinot Noir Rose, Raimund Prum, Mosel, Germany, 2020

Seafood mosaic

Apple dashi - caviar

Wood Pigeon Wellington

Sherry vinegar

Gazon Viognier De Corte, Uruguay, 2022

Hake

Butter beans - smokies

Venison

Beetroot - chocolate

Rioja Gran Reserva, Federico Paternina, Spain, 2013

Panna ri (cotta)

Figs - honey

Souffle

Strawberry – compote – sorbet

Dulce Enero Ice Wine, Bodegas Altolandon, Manchuela, Spain, 2022 (50ml)

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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.