



SAMPLE DINNER TASTING MENU

(For Complete Tables Only)

This dinner menu represents a gourmet compilation of comfortable proportions, designed to reflect the Mirabelle style.
Carefully chosen wines by the glass are recommended to complete the experience.

Courgette & Mint Gazpacho (V,M,Ce,Mu,Su)

Chilled soup with garden mint, yoghurt, green olive, lemon oil

Duo of Quail (Ce,Mu,Su,E)

Pan-fried breast & confit leg croquette, pickled beetroot & beet emulsion, blackberry jus

100ml CHARLES VII rosé, *Canard Duchêne, Grande Cuvée, France*

Expressive notes of ripe strawberries and cherries, reinforced by mouth-watering acidity, and a yeasty nose.

Seafood Sweetcorn Succotash (F,C,M,E,Ce,Mu,Su)

White crab meat, prawns, squid, jalapeno cornbread, brown crab meat butter, seafood sauce

100ml VAL JO BLANC, *Château Val Joanis, Southern Rhône, France, 2021*

Dry and delicious. This blend of the Chardonnay and Roussanne grapes provides a bright pale-yellow colour with hints of green. On the nose, one can detect green fruit, corn and hazelnuts, which give way to a soft, balanced wine.

Fillet of Rose Veal (Ce,G,M,E,N,Su)

Roscoff onion, blue cheese, walnut, sweetbread sausage, fig, sage, prosciutto, cauliflower puree, veal jus

125ml VALPOLICELLA ILATIUM MORINI, *Veneto, Italy, 2022*

Produced from clay rich soils, this offering radiates notes of black cherry and raisins, accompanied by supple, ripe tannins.

Focaccia Gelato (M,G,Ce,Mu)

Focaccia crumb, extra virgin olive oil

Blackcurrant Delice*** (M,G,E,Su,Ce,Mu)

Roasted wild blueberry sorbet, prosecco foam, fresh blackcurrants

50ml ELYSIUM BLACK MUSCAT, *Andrew Quady, California, 2021*

Magenta in colour with a rose petal tint this has a rich full flavoured berry like palate.

Coffee or Tea

Tasting Menu crafted by Head Chef Alex Burtenshaw

per person £80.00

Wine Flight chosen by Sommelier Ronnie Tayao

per person £40.00

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian