



## 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.

### **Smoked Parsnip Soup** (V,M,Ce,Mu,N)

Curried Roasted Apple, Macadamia Nougat, Curried Oil

### **Tuna & Mango Tostada** (F,G,M,Ce,Mu,Se,Su)

Tuna Tartare on a fried Taco, with Mango Gel, Avocado, Pickled Shallots, Chipotle Chilli, Lime & Sesame

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.

### **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.

### **Haunch of Sussex Venison** (M,Su,Ce,Mu)

Truffled Dauphinoise Potato, Wild Mushrooms, Braised Red Cabbage, Jerusalem Artichoke Puree, Rosemary 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.

### **Avocado Ice-Cream** (M,Ce,Mu)

Lime & Tequila Gel, Crumb

### **Warm Apple Pudding** (M,E,Su,Ce,Mu)

With Ringden Farm Apples, Calvados Butterscotch, Bay Leaf Ice-cream, Apple Crisp

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  
Sh - shellfish So - soybeans Su - sulphur dioxide & sulphites V - vegetarian