



SAMPLE DINNER TASTING MENU

(For Complete Tables Only)

This dinner menu offers a refined selection of hearty dishes, thoughtfully crafted to embody the essence of the Mirabelle style. We also recommend a curated selection of wines by the glass to perfectly complement your dining experience.

Chalk Stream Trout Pastrami (F,M,Ce,Su,Mu)

Warm Apple & Celeriac Velouté, Dill Marinated Cucumber, Apple Gel, Kumquat & Apple Crisps

Galantine of Chicken & Smoked Duck (N,M,E,Su,Mu,Ce)

Onion & Balsamic Puree, Crispy Chicken Skin, Pistachio

125ML COLLOVRAY & TERRIER | *La Closerie des Lys Pinot Noir, Languedoc*

100% pinot noir, gentle oak aging, medium-bodied, silky, fresh and fruity.

Seared Shetland Scallops (Mo,M,N,Mu,Ce)

Sweet Potato Puree, Brazil Nut Cous-Cous, Ginger & Coconut Emulsion, Plantain Crisp

125ML DOPFF & IRION | *Cuvée René Dopff Riesling, Alsace*

Aromas of green apple fill the nose, with just a hint of honeyed sweetness. The palate is a dry vibrant citrus flavour followed by some tropical notes and a fresh finish.

Fillet of Angus Beef (M,Su,Mu,Ce)

Truffle Pomme Mousseline, Confit Garlic, Albufera Sauce, Wilted Spinach, Parsnip Puree & fresh Black Truffle

125ML VERGELEGEN ESTATE | *Cabernet Sauvignon, Stellenbosch*

Dark fruit, silky tannins, and a savoury edge that adds real depth to its delectable richness.

Grand Marnier Ice-Cream (M,Su)

Orange Blossom Gel, Biscuit Crumb

Banoffee Mille-Feuille (G,So,M,E,Ce,Mu)

Toffee, Feuille-de-Brick Pastry, Caramelised Banana, Banana Ice-Cream, Chantilly Cream

50ML DOMAINE DES BAUMAND | *Carte d'Or Côteaux du Layon*

Amazingly rich nose; honey, apricots and nuts. Fresh, but despite the sweetness this is not a heavy wine.

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