



**Mirabelle Dinner: An Evening With Chef Alex Burtenshaw Menu**

Wednesday 3rd April 2024

£90.00 per person

**Fried Globe Artichoke** (M,G)

Burrata, truffle honey, curing rebels air-dried ham

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**Pave of Hake** (F,C,Su,G,E,M)

Potato gnochetti, fresh white crab meat, roasted tomato & brown crab meat sauce

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**Yorkshire Mangalitzia Pork Tenderloin & Black Pudding Ballotine** (M,Su,Mu)

Meaux-mustard dauphinoise potato, savoy cabbage, cider sauce

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**Date & Walnut Cake** (G,E,M,N,V)

Tunworth cheese, pickled walnut

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**Steamed Blood Orange Sponge** (G,E,M)

Poached Yorkshire rhubarb, anise custard

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