



Mirabelle Best of Sussex Dinner featuring Bolney Wine Estate

Wednesday 12th June 2024

£90.00 per person

Salad of Asparagus & Crispy Quail Eggs (G,E,Su)

Pea shoot & fresh summer truffle dressing
(*South Brockwells Farm, Greenham Quail*)

Sussex Smokie (F,M,Su,G,C)

Selsey crab crusted fillet of haddock, Sussex Charmer creamed leeks and smoked butter beurre blanc
(*MCB seafoods, Bookham Harrison Farms, The Cheeseman*)

Noisette of Lamb (M,Su,Ce,G)

Petit-Pois a la francais with charred gem lettuce, broad beans, nduja and smoked yoghurt
(*Curing rebels + M.Betts & G.Lloyd butchers*)

Textures Of Banoffee Pie (G,M,E,So,Su)

(*Free range local eggs from M.Betts & G.Lloyd butchers*)

Sussex Pond Pudding (G,M,E,Su)

Steamed lemon sponge, Bramley apple, vanilla custard
(*Free range local eggs from M.Betts & G.Lloyd butchers*)

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