



## 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.

### **Broccoli Velouté** (G,M,N,Ce,V)

Pevensey blue cheese foam, croutons, walnut oil

### **Lobster & Mango** (Ce,C,E,G,M,Su)

Poached tail, tempura claw, lobster & potato salad, mango salsa, tapioca crisp

100ml CÔTES DU LUBERON, *Perrin et Fils, Southern Rhone, France, 2022*

Dry and delicious. The blend of Grenache Blanc and Viognier is a bright pale-yellow colour with hints of green. On the nose green fruit, corn and hazelnuts give way to a soft, balanced wine.

### **Braised & Pressed Lamb Neck Fillet** (Ce,M,Mu,Su)

Globe artichokes, ravigote sauce, pea puree, lamb reduction, crispy capers, watercress

100ml CHÂTEAU BEL AIR, *Perponcher, Entre Deux Mers, Bordeaux, France, 2021*

Semillon, Sauvignon and Muscadelle. It has pure, clean fruit flavours.

### **Roasted Barbary Duck Breast** (Ce,M,Su)

Root vegetable dauphinoise, glazed red cabbage, red wine poached salsify, caramelised nashi pear, foie gras, prune jus

125ml PINOT NOIR, *De Wetshof Estate, Robertson, South Africa, 2022*

This delicious smooth and fruity Pinot, has soft velvet cherry and red currant aromas on the nose.

Elegant tannins add an extra dimension.

### **Bergamot Sorbet** (M,E,Su,N,G)

Citrus cream, hazelnut shortbread

### **Rose & Vanilla Panna Cotta** (E,M,Su)

Peach gel, crystallised rose petals, raspberry sorbet

50ml MUSCAT DE BEAUMES DE VENISE, *Domaine Beaumalric, France, 2021*

Apricot, peach, orange peel and coconut aromas followed by unctuous, opulent layers of exotic fruit flavours on the 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