



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)

Sussex blue cheese foam, croutons, walnut oil

Poached Monkfish (M,F,So,Su)

Grilled leek & potato espuma, Japanese-style pickled vegetables, smoked paprika, chive oil

100ml VAL JO LE BLANC, *Château Val Joanis, Rhône Valley, France, 2021*

From the prestigious Rhône Valley, this wine lends beautiful apricot aromas, combined with a crisp, refreshing minerality. A delightful combination of Chardonnay and Roussanne grapes.

Ginger Cured Chalk Stream Trout (F,M,So)

Grapefruit granita, avocado crema, lychee & lime gel, bonito & yuzu ponzu cured roe, quinoa crisp

100ml CAPE MENTELLE, *South Australia, 2021*

Semillon, Sauvignon and Muscadelle. Pure, clean and aromatic.

Cannon of Salt Marsh Lamb (Ce,M,Su)

Merguez sausage & potato terrine, Petit-Pois a la Francais, gem lettuce, smoked yoghurt, nettle puree, lamb glaze

125ml VALPOLICELLA ILATIUM MORINI, *Veneto, Italy, 2022*

Produced from clay rich soils, our offering radiates notes of black cherry and raisins, accompanied by supple, ripe tannins.

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 PETIT GUIRAUD SATURNES, *Château Guiraud, Bordeaux, France, 2022*

Imagine drinking a meringue, infused with flavours of almonds and dates. A long finish, this Saturnes relaxes the palate to close out the tasting menu experience.

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