



Mirabelle Dining Series: Featuring High Weald Dairy Menu

Thursday 14th May 2026

£60.00 per person

Starter

Twice Baked St. Giles Soufflé (V, G, M, N, Su, Ce)

caramelised pear and tarragon chutney, almond, maple granola

Main Course

Braised Dry Aged Beef (Su, M, Mu, Ce, G)

olive stuffed with Seven Sisters, capers, golden raisins, beurre noisette pomme puree, crispy seaweed
orange-glazed heritage carrots, Roscoff onion petals

Dessert

Pear and Cardamon Tart Tatin (N, M, G, Su, E)

Brighton blue parfait, salted candied pecans, glazed marshmallow

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