



Mirabelle Dining Series
Featuring MCB Seafoods Brighton Menu

Thursday 9th July 2026

£60.00 per person

Starter

Mackerel Escabeche (F, Ce, Mu, Su, M)

purple carrot and black peppercorn panna cotta, rosemary rice crackers

Mixed Radish Escabeche (V, Ce, Mu, E, M, Su)

purple carrot and black peppercorn panna cotta, rosemary rice crackers

Main Course

Wild Sea Bass (F, Ce, G, Su, M, Sh, Mo, N)

heritage potato pave, mucver tarifi fritter, brown shrimp and pistachio beurre noisette
Kataifi nest

Aubergine Imam Bayildi (V, Su, Ce, G, Su, M, Mu, N)

heritage potato pave, mucver tarifi fritter, pistachio beurre noisette, kataifa nest

Dessert

Strawberry and Lime Baked Cheesecake (V, E, M, So, G, So, Mu)

watermelon sorbet, watermelon pearls.

Unless dietary requirements are specified in advance, all guests will be served Mackerel Escabeche, Sea Bass, Cheesecake.

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