



DINNER TASTING MENU

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

Lapsang Souchong Infused Asparagus Mille-Feuille (G, M, E, Ce, Mu, V)

savoury sabayon

125ML BOLNEY ESTATE | Pinot Gris, West Sussex, 2023

Ube Potato Velouté (M, Mu, Ce, So, Se)

ube crisp, sesame, pandam foam

Pan Seared Scallops (Ce, Mo, Mu, M)

chorizo, buddha's hand butter, roast kohlrabi puree, nasturtium

125ML VALMINOR | Albariño 2022, Rias Baixas

Black Cod (F, Sh, Se, So, Mu)

marinated in orange marmalade and soya, pickled daikon, bok choy, verjuice sauce, puffed nori

125ML PLAN B WINERY | Riesling, Western Australia, 2023

or

Dry Aged Beef Fillet (M, Su, Ce, Mu, Sh)

truffled cauliflower and langoustine brûlée, purple pomme dauphine, langoustine bisque

125ML FRÉDÉRIC REVERDY | Crozes-Hermitage, Rhône 2020

Deep Fried Golden Cross Ice-Cream (M, G, Ce, Mu, E, Su)

caramelised chicory, sauternes golden raisins

Supplementary Charge £10.00

50ML TAYLOR'S | Late bottle vintage, Douro Valley, Portugal, 2019

Supplementary Charge £8.10

Rhubarb and Ginger Sorbet (E, M, G, Ce, Mu, V)

poached rhubarb, tuille

Violet and White Chocolate Entremets (E, M, So, Ce, Mu)

white chocolate bavarois filled with violet panna cotta and lemon jelly, lemon and tonka bean ice-cream,
lemon and violet pearls

50ML DOMAINE DES BAUMAND | Carte d'Or Côteaux du Layon, Loire, 2023

Tasting Menu crafted by Head Chef Nic Oarton

per person £80.00

Wine Flight chosen by Sommelier Finn Garnett

per person £40.00

If you have a food allergy or intolerance, please let us know when placing your order

Please note the following menu content abbreviations for your information:

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

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