



**Mirabelle Dining Series**  
**Featuring Wells Farm Dairy**

Thursday 8<sup>th</sup> October 2026

£60.00 per person

***Starter***

**Squab Pigeon Pithivier** (G, M, E, Su, Mu, Ce)

black pudding, cured ham, fresh blackberries, blackberries jus

**Smoked Carrot Fillet** (Su, N, Ce, Mu, So, V)

miso carrot puree, kimchi, macadamia crumble, finger lime caviar

***Main Course***

**Venison Trio** (Su, G, M, Ce, Mu)

roasted maple and balsamic venison loin, Valrhona and tarragon venison stew, quince and thyme venison sausage

**Lion's Mane Mushroom Steak** (Su, G, M, Ce, Mu, V)

Wigmore ravioli, celeriac puree, pomme noisettes, radish peals

***Dessert***

**Black Forest Gateau** (G, Su, M, Ce)

pine ice cream, Waldmeister, vanilla foam

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and 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 Mo – molluscs  
Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans Su – sulphur dioxide &  
sulphites PB – plant based V – vegetarian \*can be adapted to gluten free