



## 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

### **Cornish Crab Salad** (E, M, Mu, Ce, C)

soft boiled quails egg, pink grapefruit granita  
*125ML DOPFF & IRION | Riesling, Alsace, 2023*

### **Braised Ox Cheek** (Su, M, Ce, Mu)

burnt cauliflower puree, pickled shallots, herb oil  
*125ML BODEGAS BERCO | Rioja Gran Reserva, 2011*

### **Confit Heritage Carrots** (M, Ce, Mu, Su)

smoked yoghurt, roasted pepper sauce, crispy chickpeas

### **Creedy Carver Duck Breast** (Su, M, N, Ce, Mu)

candied kumquats, creamed whiskey orzotto, butternut puree, pecan crumb  
*125ML DOMAINE BERTRAND AMBROISE | Côte de Nuits Village, Burgandy, 2020*

### **Mango Sorbet** (M, Su, E)

pineapple gel, passionfruit caviar, coconut meringue

### **Berkshire Wigmore** (G, M, Su, Ce, Se, Mu)

pecan and celery biscuit

*Supplementary Charge £10.00*

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

*Supplementary Charge £11.50*

### **Dark Chocolate and Pistachio Petit Gateau** (M, G, N, Su, E)

sour cherry pate de fruit, pistachio praline, butterhead ice-cream

*50ML ANDREW QUADY | Elysium Black Muscat, California 2022*

**Tasting Menu** crafted by Head Chef Nic Oarton

*per person* £80.00

**Wine Flight** chosen by Sommelier Finn Garnett

*per person* £45.00

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  
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