



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 LE CHIANTIGIANE | Chianti Riserva, Tuscany, 2021

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