



Mirabelle Dining Series

Featuring Wells Farm Fine Foods

Thursday 8th 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