



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

Ham Hock (G, M, Ce, Mu)

gooseberry, borage terrine, horseradish cream, sourdough

125ML DOMAIN ROAD | Pinot Gris, Central Otago 2021

Jerusalem Artichoke Velouté (M, Mu, Ce, G, E)

parmesan beignet, burnt chive oil

125ML DOMAIN ROAD | Pinot Gris, Central Otago 2021

Tender Cod (F, Su, G, M, Ce, Mu)

crispy potato, tomato bonito broth, broccoli caviar

125ML YANN FLANDRES | Montagny 1er Cru, Burgundy 2022

Roasted Guinea Fowl Breast (Su, Ce, M, Mu, G)

guinea fowl and preserved lemon bon bon, baby beetroot, pomme fondant

125ML BOLNEY ESTATE | Pinot Noir, West Sussex 2022

Raspberry and Tarragon Sorbet (G, E, M)

tarragon crumb

Comte and Caramelised Onion Custard Slice (G, M, E, Ce)

125ML DOMAINE DES BAUMAND | Carte d'Or Côteaux du Layon, Loire, France 2023

Supplementary Charge £8.00

Paris Brest with Hazelnut Crème Patissiere (N, M, E, G, So)

chocolate ganache, chocolate ice-cream, honeycomb

125ML ANDREW QUADY | Elysium Black Muscat, California, USA 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