Mirabelle Dining Series
Featuring MCB Seafoods, Brighton

Thursday 11th March 2027

£60.00 per person

Starter

Mackerel Escabeche (F, Ce, Mu, Su, M)
purple carrot and black peppercorn panna cotta, rosemary rice crackers

Mixed Radish Escabeche (V, Ce, Mu, E, M, Su)
purple carrot and black peppercorn panna cotta, rosemary rice crackers

Main Course

Wild Sea Bass (F, Ce, G, Su, M, Sh, Mo, N)
heritage potato pave, mucver tarifi fritter, brown shrimp and pistachio beurre noisette

Aubergine Imam Bayildi (V, Su, Ce, G, Su, M, Mu, N)
heritage potato pave, mucver tarifi fritter, pistachio beurre noisette, kataifi nests

Dessert

Strawberry and Lime Baked Cheesecake (V, E, M, So, G, So, Mu)
watermelon sorbet, watermelon pearls

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