



Tasting Menu

This dinner menu represents a gourmet compilation of comfortable proportions, suitable for complete tables only, with seven courses designed to reflect the Mirabelle style. Carefully chosen wines by the glass are recommended to complete the experience.

‘Amuse Bouche’

Crab Risotto, Shellfish Oil

(Albariño, ‘Davila’, Valminor, O Rosal, Rias Baixas - 2016, Spain - 125ml)

Rabbit Crepinette, Wholegrain Mustard Sauce, Mustard Leaves
(Pinotage, Freedom Cross, Paarl, Western Cape - 2015, South Africa - 125ml)

Honeycomb of Goat’s Cheese, Macerated Figs, Crispbread

Bone Marrow Crust Buccleuch Beef Fillet, Glazed Baby Vegetables, Tarragon Jus
(Château Belgrave, 5me Cru Classé - 2009, France - 175ml)

Poached Pear, Pear & Cumin Granité

Mirabelle Soufflé, Plum Compote, Poached Mirabelle Plums
(Muscat de Beaumes de Venise, Domaine Beaumalric - 75ml)

French Press Coffee & Petits Fours

£67.00 per person for Tasting Menu, not including wine

The accompanying four wines to complement are personally chosen
by Senior Sommelier, Marcin Segrecki - £38.00 per person

For Tables of Six or more a Discretionary Service Charge of 10% will be added
All prices inclusive of VAT

If you suffer from a food allergy or intolerance, please inform a member of staff,
who will be happy to assist you when placing your order