



## 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’

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Seared Scallops, Pea Purée, Lobster Sauce  
(Côtes du Luberon, Perrin et Fils, Southern Rhône - 2015, France - 125ml)

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Seared Pheasant Breast, Red Cabbage, Caramelised Apple  
(Chianti Riserva, Baccio, Le Chiantigiane, Tuscany - 2013, Italy - 125ml)

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Jerusalem Artichoke Soup with Saffron & Thyme

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Buccleuch Beef Fillet, Marrow Dumpling, Watercress Purée, Pinot Noir Demi-Glace  
(Cabernet Merlot, ‘Prelude’ Leeuwin Estate, Margaret River - 2011, Australia - 175ml)

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Mont d’Or Vacherin with Sauerkraut & Toasted Caraway Seed Vinaigrette

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Smoked Chocolate Fondant, Salted Caramel Sauce  
(Pineau des Charentes, Château d’Orignac, Charentes, France - 75ml)

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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 Head Waiter, 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