



## Mirabelle 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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King Oyster Mushroom Risotto, Twincham Grange Cheese, Puffed Rice, Malted Vinegar (v)

(Chinon Rouge, Domaine de la Demellerie, Loire - 2017, France – 175ml)

Home Cured Duck Ham, Daikon, Mizuna, Coriander Emulsion, Sesame Tuille, Pickled Chilies

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Pan Fried Plaice, Creamed Leeks, Caviar, Confit Potato, Beurre Blanc

(Montagny, Premier Cru, Château de la Saule, - 2015, France - 175ml)

White Spot Pork, Crackling, Bacon Jam, Squash Purée, Heritage Carrots, Roast Jus

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### Cheese

(Warres Otima 10 Year Old Tawny Port – 50ml)

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Dark Chocolate Delice, Earl Grey, Gold Leaf

(Tardia Late Harvest Torrontes, Familia Zuccardi, Mendoza – 50ml)

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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 Sommelier Calvin Thomas - £38.00 per person

*A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.*

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