



DINNER 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.

Attilius Caviar ...salade d'oeuf, sourdough crackers (G,E,F,Su)

(125ml Louis Roederer Brut Premier Champagne, Reims France)

64° Duck Egg Yolk ... chive oil, toasted brioche, caramelised onion purée, pickled shallot (G,V,M)

Aged Smoked Beef Tartar ... parsley emulsion, wild garlic capers, nasturtium, potato puff (E,Su,Mu)

(125ml Pinot Noir, Lawson's Dry Hills, White Label, Marlborough, New Zealand)

Pan Fried Cornish Hake... coco de paimpol beans, pickled cockles, sea herbs, chorizo, chervil oil (F,M,Mu,Sh)

(175ml Albarino, 'Davila', Valminor, O Rosal, Rias Baixas, Spain)

Sussex Old Spot Pork ... ragu of shoulder, confit belly, braised leek, celeriac purée, apple gel, pork sauce (M,Ce)

Skyr Yoghurt ... roasted blueberry compôte, marigold (M,V)

Caramelised Rum Pineapple... lime Genoise, pineapple curd cream (G,M,V,So,E,N)

(50ml Muscat De Beaumes De Venise France)

Coffee or Tea



Tasting Menu created by Chef Michael Sutherland

per person £80.00

Wine Flight chosen by Sommelier Calvin Thomas

per person £40.00



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.

If you suffer from 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 & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg - vegan V - vegetarian *can be adapted to gluten free