



For those on our Dinner Inclusive terms or those with gift vouchers please refer to dishes with asterisks (\*\*\*)  
Items without will incur a supplementary charge.

### *Treat Yourself...*

**Attilus Caviar (50grams), Springs Smoked Salmon, Blini** (G,E,M,F,Su) *for two* £80.00  
Served with a 175ml glass of Louis Roederer Brut Premier Champagne per person

### *Starters*

**64° Duck Egg Yolk, Broccoli Purée, Pickled Stem, Chard Tenderstem\*\*\*** (V,G,M) £8.00  
parsley oil, toasted brioche

**Fennel, Courgette & Orange Salad \*\*\*** (Su,G,V,Mu,M) £8.00  
red cabbage gazpacho, maple vinegar, mustard cream

**Roasted Norfolk Quail Breast** (M,Su) £12.50  
potato foam, crispy pancetta, chives, jus gras

**Corn Fed Chicken & Leek Terrine** (E,Su,Mu) £10.00  
lovage emulsion, crispy chicken skin, pickled daikon, leek ash

**Local Sea Bream Ceviche** (Su,F) £10.00  
coriander, chilli, trout roe, lime, gooseberries

### *Mains*

**Pan Fried Guinea Fowl\*\*\*** (M,Ce) £25.00  
Crispy potato hash, black garlic ketchup, asparagus, king oyster mushroom, parsley sauce

**Whole Roasted Lemon sole** (F,M,Sh) £32.00  
brown butter caper sauce, brown shrimp, samphire, Jersey Royals

**Homemade Fresh Linguine Pasta** (V,G,E,M) £28.00  
extra virgin olive oil, lemon zest, Burrata, black truffle, mushroom sauce

**Local Fish Du Jour\*\*\*** (G,F,M,D,E,Mu) £25.00  
warm tartar sauce, baby gem, kohlrabi, batter scraps

**Aged Buccleuch Beef Fillet** (Mu,M,Ce) £38.00  
beef fat cooked beetroot, grelot onion, cauliflower purée, beetroot tapioca, bordelaise sauce

### *Sides*...all priced at £6.00

**Jersey Royal Potatoes** ...garlic butter (M)

**Baby Mixed Carrots**...yoghurt, sumac (M,D)

**Bitter Leaf Salad** ...blue cheese, walnuts, celery (M,N,Su)

**Rainbow Chard** ...parmesan & pine nuts (M)

Please refrain from using your mobile phone in the restaurant

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



## DINNER TASTING MENU

This dinner tasting menu represents a gourmet compilation of comfortable proportions, suitable for complete tables only, with seven courses designed to reflect the Mirabelle style.

Chef's specific fine dining tasting menu allows for only a few minor adaptations (our main Dinner Menu is more suited to adaptations for allergen requirements).

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, Broccoli Purée, Pickled Stem, Chard Tenderstem** ...parsley oil, toasted brioche (G,V,M)

**Chicken & Leek Terrine** ... lovage emulsion, crispy chicken skin, pickled daikon, leek ash (E,Su,Mu)

(175ml Gavi Tenuta Olim Bauda, Piemonte Italy)

**Sea Bream Ceviche**... coriander, chilli, trout roe, lime, gooseberries (F,Su)

**Buccleuch Beef Fillet** ... beef fat cooked candied beetroot, grelot onion, cauliflower puree, beetroot tapioca, bordelaise sauce (M,Ce,Mu)

(125ml Château Des Combes Grand Cru, Saint-Emilion Bordeaux France)

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

**64% Manjari Chocolate Financier** ... hazelnut praline crèmeux, malt ice cream, sherry gel (G,M,V,So,E,N)

(50ml Pineau Des Charentes Château d'Orignac, Charentes 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



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