



## 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.

### **Cured Sea Trout** (D,F)

Coriander oil, finger lime, crème fraiche, trout roe  
(125ml Presecco Spumante NV, Passaparola, Pradio, Friuli, Italy)

### **Courgette, Potato & Cheddar Soup** (M,V)

Toasted pine nuts, chive oil  
(125ml Crossbarn Chardonnay 2018, Paul Hobbs Winery, Sonoma Coast, California, America)

### **64 Degree Duck Egg Yolk** (E,M,Su,G)

Broccoli puree, charred tenderstem, crispy shallots, toasted brioche

### **Cod Mosaic** (F,Su)

Olive Tapenade, pickled baby onion, confit potato, parsley emulsion  
(175ml Pinot Noir, Lawson's Dry Hills, 2021 White Label, Marlborough, New Zealand)

### **Roast Creedy Carver Duck Breast** (Su,Ce)

Confit duck leg rillettes, blackberry ketchup, white asparagus, potato hash, duck jus

### **Kidderton Ash Goats Cheese** (G,M)

Granny smith apple sorbet, sourdough crisp, marigold

### **Chocolate Marquise** (G,E,N,M,So)

Salted caramel popcorn, popcorn ice cream, caramel sauce  
(50ml Elysium Black Muscat 2017, Andrew Quady, California, America)

### **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