



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.

‘Amuse Bouche’

Roast Autumn Squash Soup (V)

Ciabbata croutons, pumpkin seeds, hazelnut oil, chives

((Viognier, Vin De Pays D’oc – 2017 – 125ml)

Duck Egg and Soldiers

64 Degree duck egg, sweetcorn purée, hay smoked sweetcorn, crispy shallots, toasted brioche and coriander oil

(Albarino, Davila, Rias Baixas 2018 – 175ml)

Salt Cod Brandade

Black olive tapenade, tapioca crisp, cod roe, parsley oil

Gressingham Duck Breast (GF)

Calovo nero, carrot purée, foie gras, blackberry gel, pickle carrot, port jus

(Pinot Noir, Calusari, Romania 2019 – 175ml)

Cheese Course

64% Dark Chocolate Delice

Salted popcorn, peanut ice cream

(Pineau Des Charantes, Chateau d’Originac, France – 50ml)

French Press Coffee & Petits Fours

£78.00 per person for Tasting Menu, not including wine

The accompanying 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