



SAMPLE DINNER TASTING MENU

(For Complete Tables Only)

This dinner menu represents a gourmet compilation of comfortable proportions, with seven courses designed to reflect the Mirabelle style. Carefully chosen wines by the glass are recommended to complete the experience.

Confit Potato, Spring Onion & Potato Foam (D,M)

White Truffle Oil, Chive

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

Broccoli Puree, Tenderstem, Smoked Duck Ham, Pickled Shallot Rings, Crispy Onions, Toasted Brioche

125ml RATHFINNY ESTATE CLASSIC CUVEE, *East Sussex*, 2018

Red apple bouquet with a creamy tangerine mousse and hints of toasty almond brittle

Smoked & Cured Local Mackerel Fillet (Su,F,M)

Celeriac Puree, Pancetta Crumb, Black Fig, Juniper Jus

125ml SAUVIGNON BLANC, *Backsberg Estate, Paarl*, 2021

Pear, green apple and cashew provide an array of aromatic characters. Ripe fruit is tempered by finely balanced acidity to give a mouth filling, yet refreshing palate, which has a lingering finish.

Pan Fried Fish Of The Day (M,F,Su)

Poached Salsify, Salsify Puree, Creamed Leeks, Caviar Beurre Blanc, Dill Oil

Herdwick Lamb Cutlets (M,Su,Ce,G,F)

Chervil Root Puree, Sweetbread & Ricotta Croquette, Courgette, Smoked Anchovie, Lamb Sauce

175ml CABERNET SAUVIGNON, *5 Ashes, Hamelin Bay, Margaret River, Australia*, 2017

A Bordeaux influenced wine giving a bouquet showing blackberry tones. Full bodied with excellent structure, coupled with firm fine tannins.

Caramelised Apple (G,E,M,N)

Granny Smith Sorbet, Oat Crumble, Douglas Fir

Fig & Hazelnut Cake (G,E,M,N,Su)

Roasted Fig, Port Jelly, Fig Leaf Curd, Burnt Honey Ice Cream & Honey Tuile

50ml Taylors 10-Year-Old Tawny Port, *Portugal*

Smooth and silky on the palate and full of ripe figgy, jammy flavours.

Coffee or Tea



Tasting Menu created by Chef Michael Sutherland

per person £85.00

Wine Flight chosen by Sommelier Ronnie Tayao

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