



SUMMER MENU 45

COCKTAIL

Mirabeau x Fever-Tree Rosé Spritz

Mirabeau IGP Rosé, Fever-Tree Raspberry & Orange Blossom Soda

STARTERS

Gazpacho (V)

cucumber, coconut, watermelon

Tomato (VE)

avocado, seaweed, cucumber

Duck

melon, black treacle, hazelnut

Burrata (V)

truffle, peach, basil

MAINS

Aubergine (VE)

tempeh, green pepper, aubergine caviar

Red mullet

cuttlefish, ink pasta, minestrone

Pork

cockles, fennel, chard

Lamb

sheep's curd, pea, lettuce, anchovy

DESSERTS

Mille feuille

raspberry, mint, rum

Blueberry panna cotta

blueberry, white chocolate, almond

Tart

nectarine, mousse, chantilly

Ice cream

vanilla, chocolate, caramel fudge

Sorbet

lemon, mango, raspberry

ADDITIONS

72-h Sourdough bread and butter 9

Chips, truffle (v) 9

Spring greens, nduja 9

Jersey Royals, mint, butter (v) 9

Mac and cheese, leek, truffle (v) 12

Orange, fennel, goat cheese (v) 9

Heritage cherry tomatoes, pesto 9

(V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day.
Should you have any food allergies or special dietary requirements please inform your waiter.
Please note that allergens are used on our premises. All prices are inclusive of V.A.T.
A discretionary service charge of 13.5% will be added to your bill.
To view our ALLERGEN menu please speak to your server.

MIRABEAU



