



BAR & BRASSERIE

## MIRABEAU



### SUMMER MENU

FOUR COURSES, MIRABEAU ROSÉ SPRITZ 39

HOUSE MARINATED OLIVES (VE)

SMOKED ALMONDS (VE)

CHARRED CELERIAC (VE)

satay sauce, Thai basil, nuoc cham

BURRATA (V)

heritage tomato, spiced balsamic, pomegranate, pane carasau

GRILLED MACKEREL

elderflower, horseradish

BRESAOLA & TRUFFLE PECORINO CREAM

marinated courgettes

ROASTED CAULIFLOWER (VE)

white bean houmous, tabbouleh, dukkah

SPINACH RICOTTA RAVIOLI

summer vegetables, pesto

COD

chorizo in blankets, bisque, rouille

GREMOLATA CHICKEN

artichoke barigoule, parmesan dressing, radicchio

CREME FRAICHE CHEESECAKE (V)

raspberry sauce

BLUEBERRY & LEMON CAKE (VE)

vanilla "ice cream"

WHITE CHOCOLATE CREMEUX (V)

strawberry, lemon

ICE CREAMS (V)

vanilla, fudge, chocolate

### ADDITIONS

BREAD, OLIVE OIL, BALSAMIC (VE) 6

CHIPS (VE) 7

rosemary salt

MINTED POTATOES (V) 8

Dorset sea salt

CRAB MAC 'N' CHEESE 12

GREEN SALAD (V) 8

herb dressing

GREEN BEANS (VE) 8

garlic, almond, shallot

CHANTENAY CARROTS (V) 8

orange and star anis



(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 scan the QR code.