

MIRABEAU

To Start

DRESSED CORNISH CRABS

OYSTERS SERVED ON THE HALF SHELL, SHALLOT VINEGAR

POTTED SEAFOOD, RAS EL HANOUT BUTTER

CEVICHE OF SEA BASS, GREEN PEPPER, RED ONION, LIME, PASSION FRUIT, CHERRY TOMATO

Main Feast

MUSSELS COOKED IN MIRABEAU, PARSLEY, SMOKED GARLIC

LOBSTER GRILLED WITH LEMON PARSLEY AROMATIC BUTTER SERVED WITH OLD BAY SEASONED FRIES

GRILLED MARKET FISH, NDUJA BUTTER, TARRAGON CRUSHED NEW ENGLISH POTATOES

ROASTED FENNEL, SMOKED MACKEREL AND ROCKET SALAD

SALAD OF PEAS, ASPARAGUS, MACHE, RICOTTA SALATA, PINE NUTS

Sweet

MIRABEAU ROSE GIN & TONIC SORBET, BASIL, CUCUMBER ETON MESS

