

ORRERY

BASTILE DAY MENU

Includes 175ml glass of: 2022, Azure, D&D Exclusuve & Maison Mirabeau,
Côtes de Provence, France

Bread & Butter
Amuse Bouche – Gazpacho

Start

Dorset crab, mango, avocado

Main

Provence style sea bass, red pesto, courgette flower, cumin sauce

Dessert

Strawberry elderflower pannacotta

3 courses 85.00

— MAISON —
MIRABEAU

Kindly note that a £2.00 cover charge per person will apply.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.