



Dinner with HG Walters @ Bistro Mirey

6 course meal £60
With Pairing wine £30

Little Sourdough baguette and Miso butter

Starter

Foie gras crème brulee with Umeshu and Blackberry

First

Lemon risotto with prawn tartare and Bottarga

Trou Normand

Second

10oz ribeye steak

Served with dauphinois potato, spinach and cherry tomato
Bearnaise sauce, Green peppercorn sauce, Bordaulaise sauce

Dessert

Lemon tartlet with yuzu sorbet

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#bistromirey #prefixe #sw6bistro

We use fresh ingredients and some dishes may be replaced due to the availability of the products.

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Game dishes may contain shots. If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes.