



Valentine's Day
14 February 2019 - 17:30-22
45 pp

To Welcome...

Amuse Bouche and a Kir Royal

Starters...

Aromatic sake mussels with chilli, garlic and thyme
Roasted asparagus with blood orange and rosemary (v)
Duck prosciutto with raspberry vinaigrette

Mains...

Teriyaki Pork chop, dauphinoise potatoes
Miso cod, black rice pilaf, crispy kale and wasabi essence
A très japanese mushrooms cassoulet gratin, mixed leaves salad (v)
8oz ribeye steak, green beans, shiitake red wine jus (+3 supplement)

Sides... 4 each - Seasonal greens/Kombu salted chips/Wasabi mash potato

Desserts...

Matcha and chocolate fondue with berries (for two) (v)
Yuzu crème brûlée (v)
Orange and almond cake, blood orange sorbert (vg)
Coeur de neufchatel, le petit fiancé des pyrenees, le brin d'amour, cranberry chutney (v)

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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.