



**Early Winter 2018**

## **Before it begins...**

*Yoshida "Kin-ka" Ishikawa, Nama Daiginjo Sake (100ml) – 8*

*Pierre Alexis Champagne Brut (125ml) – 10*

*Roku Gin-ger & Tonic – 10*

*Olives – 3/ Japanese pickled cabbage – 4*

## **First courses...**

- Steak Tartare, edamame, black sesame and quail egg – 8/main with chips – 15
- Tiger prawns, sweet potato cake, sansho and mint yogurt – 9
- Nashi pear, radicchio and roquefort salad, pecan, mustard dressing (v) – 7/main – 13.5
- Rabbit and pistachio terrine, sourdough and Tsukemono – 7
- Japanese mushroom fricassée on toasted brioche (v/vg) – 8
- Dorset crab and chorizo chowder – 6.5

*Little Sourdough's bread and Miso butter to accompany the starters – 2.2*

## **Main courses...**

- Stuffed Japanese kabocha with braised lentils and curry ragu (vg) – 14
- Dingley dell Pork Belly, fondant potato, kale and miso sauce – 17
- Sea bass and seafood Bouillabaisse, fennel, saffron & dill – 16
- Hokkaido style wild deer, sprouts, beets, taro root, red wine jus – 20
- Salmon and avocado Tartare, wakame, white sesame, crème fraîche – 15

### **Sides... 4 each**

- Seasonal market greens
- Rosemary chips
- Mash potato
- Brussels sprouts and bacon
- Japanese mushroom

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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.



## **Cheeses...**

Roquefort / Cantal / Camembert / Morbier

One cheese – 3.75 or All four cheeses – 12  
Served with oat cakes and winter chutney

Try Sake Pairing for 4 cheeses – 20 (50ml each)

## **Desserts...**

Chocolate and almond cake, Matcha ice cream (v) – 8

Christmas nougat parfait, caramel sauce (v) – 7

Three way-yuzu (v) – 7

Café Gourmand – 7

Ice cream or sorbet selection – 6

(Black sesame, Matcha, Chestnut, Chocolate miso, Plum., Chocolate, Satsuma)

## **Sweet Wines and Digestives...**

Beaume de Venice 100ml – 8

Port 75ml – 6

Umeshu 75ml – 8.5

Calvados – 8

Clement Rum – 8

Francois Voyer Cognac – 8

Château de Laubade Armagnac – 8

Michel Couvreur Malt Whisky – 12.5

Nikka All Malt Whisky – 10

Hibiki Harmony Suntory – 12.5

All serving is 50ml unless otherwise indicated. 25ml serving is available on request.

## **Coffees and Teas...**

Double espresso – 2.2

Latte / Cappucino – 2.8/ Flat white – 3

Americano – 2.5/Pot of tea – 2.5

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