



Mid Winter 2019

Before it all begins...

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

Pierre Alexis Champagne Brut (125ml) – 10

Roku Gin-ger & Tonic – 10

Olives – 3/ Tsukemono – 4

First courses...

- Steak Tartare, edamame, black sesame and quail egg – 8/main with chips – 15
- Soba blini with cured salmon, sansho cream – 7
- Sweet potato cake with yuzu tiger prawns and pea shoot – 9
- Shichimi duck prosciutto, baby spinach, croutons and raspberry vinaigrette – 6.5
- French onion soup, Sapporo beer, emmental (v/vg opt) – 5.5

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

Main courses...

- Japanese mushroom cassoulet gratin, green leaf salad (vg) – 14
- Coq au vin, wasabi mash potato, bacon and parsley – 16
- Sea bass and seafood bouillabaisse, fennel and saffron dashi – 15.5
- Tonkotsu ramen, pork belly, nappa cabbage, soy egg – 12
- 8oz ribeye steak, green beans, shiitake red wine jus – 20

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

Daily Specials*

Tue: Ramen and Beer Night
Wed: Steak Night
Thu: Burger Day
Fri: Moules Frites Day
Sun: Roast sharing joint Brunch

*Subject to availability. See the blackboards and ask us for further details!

Prix Fixe

3 course with a glass of house red, white or rose for £25

Tue-Thu 5:30-10pm
Thu/Fri 12-4pm

See the blackboards and ask us for further details!

Instagram Facebook Twitter @bistromirey
#bistromirey #midwinter #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.



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...

Matcha fondue, strawberry, banana and cake for two (v) – 12

Orange and almond cake, satsuma sorbet (gf) (v) – 6

Nougat parfait, caramel sauce (gf) (v) – 6

Yuzu crème brulee (v) – 6

Ice cream or sorbet selection – 6

(3 scoops, choices of Black sesame, Matcha, Chestnut, Satsuma, Chocolate, yuzu sorbet)

Sweet Wines and Digestives...

Poire Williams Eau De Vie – 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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