



Mid Summer 2019

Olives – 3/ Tsukemono – 4

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

Tartare Bar...

As starter or Served as main with hand cut chips – 8/16
Steak Tartare, edamame, black sesame and quail egg
Sea trout, avocado, nori, sushi rice and kimchi mayo
Avocado and wakame, black sesame seed and yuzu (Vg)
Cantaloupe melon, cucumber, aoziso and crispy Bayonne ham

Starters...

Artisanal Franche-Comte Charcuterie board, tsukemono, grilled sourdough – 15
Marinated squid and prawns salad with ramen noddle, chilli and goma sauce – 9/18
Japanese mushroom fricassee on toasted brioche and crispy shallot (v) – 8
Warm goat cheese, walnut, mizuna salad and grain mustard dressing – 7/14
Miso Burgundy snails, garlic purée, parsley salsa – 7

Mains plates...

Pan-roast coley, bacon, peas and braised baby gem in kombu dashi – 16
Steamed mussels, sake, chilli, garlic and hand cut chips – 16
Bacon wrapped teriyaki confit rabbit, sweet potato puree and crispy kale – 17.5
Scottish Bavette steak with pak choi, cherry tomato, soy butter sauce – 16.5
Meatless sushi burger, miso braised onion, wasabi and hand cut chips (Vg/Gf) – 14

Side – 4 each

Kombu salted hand cut chips
Sautéed Japanese mushrooms
Mizuna & edamame salad
Buttered pak Choi
Mac&cheese

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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.
(vg) Vegan (v) Vegetarian (gf) Many of our dishes are gluten free. Please ask!



Franche-Comte Artisanal Cheeses...

Comte
Morbier
Bleu de Gex
Le Bon Grivois

One cheese – 3.75 or All 4 cheeses – 12
Served with sourdough and grapes and nut

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

Desserts...

Nougat parfait, raspberry coulis (v,gf) – 6
Crêpes Suzette, orange, whisky and satsuma sorbet – 7
Yuzu crème brulee - 6
Éclair au chocolate with matcha ice cream – 7
Ice cream selection 3 scoops – 6 (sesame, matcha, vanilla, (chocolate (vg))
Sorbet selection 3 scoops – 6 (lychee, lemon ginger, yuzu, raspberry, coconut)

Digestives...

Calvados, Château du Breuil – 8
Eau de vie, Poire Williams – 9
Umeshu, Japanese Plum wine, 75ml – 8.5
Yuzu liqueur, 75ml – 8.5
Armagnac, Château de Laubade – 8
Cognac, François Voyer – 8
Prune liqueur – 8
Taketsuru Pure Malt, Nikka, Japan – 12.5
All serving is 50ml unless otherwise indicated. 25ml serving is available on request

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