



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

Grains and greens salad with honey, soy and ginger vinaigrette (vg) – 6.5

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

Teriyaki beef burger, lettuce, avocado and chips – 12

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 – 13.5

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...

Fleur du Maquis (Corsica)/Munster /Lagiole /Maroilles

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 (gf) (v) – 6

Yuzu crème brulee (v) – 6

Ice cream or sorbet selection – 6

(3 scoops, choices of Black sesame, Matcha, Chestnut, Ginger, Hazelnut, Satsuma, yuzu, blood orange sorbet)

Sweet Wines and Digestives...

Poire Williams Eau De Vie – 8

Port 75ml – 6

Umeshu 75ml – 8.5

French Prune liquor – 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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