



Early Spring 2019

Before it all begins...

Pierre Alexis Champagne Brut (125ml) – 10

Kamoizumi – Red Maple (100ml) – 8.5

Olives – 3/ Tsukemono – 4

To start...

Steak Tartare, edamame, black sesame and quail egg – 8/main with chips – 15

Sea bream Carpaccio, Yuzu, mizuna and kinkan – 8

Heritage carrot, hijiki & cabbage salad with cashew nuts & Goma dressing (vg) – 6.5/12

Warm goat cheese, beetroot, watercress salad, Pomeray vinaigrette (v) – 7.5/14

Scottish onget beef tataki, onion ponzu and garlic crisps – 8.5

Artisanal Franche-Comte Charcuterie board, tsukemono, grilled sourdough – 15

Farmhouse charcuterie & cheese board, tsukemono, grilled sourdough – 15

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

Mains plates...

Miso cod, black rice pilaf, crispy kale and wasabi essence – 15

Honey glazed duck breast, soba noodle, broccoli and tsuyu sauce – 16

Hampshire-Duroc 10oz pork chop, wasabi mash, peppercorn sauce – 17

Japanese BBQ chicken, purple sprouting broccoli and lime – 16

Stuffed crepes with spinach, enoki and cheese gratin (gf) – 14

Noodle bar...

Chicken curry, Sapporo noodle, enringi mushroom, soy egg -14

Shiitake tofu, soba noodle, mizuna, sesame seeds (vg) - 12

Tonkotsu Ramen, nappa cabbage, Sapporo noodle and soy egg – 13.5

Sushi Burgers...

Spicy chicken rice burger – 7.5

Teriyaki beef rice burger – 8.5

Side – 4 each

Wasabi mash/Kombu salted chips £3/Mizuna leaves/Purple sprouting broccoli

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



Cheeses...

Camembert Normand
Petit-Loup Goat
Bleu d'Auvergne
Tomme de Savoie

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...

Orange and almond cake, Charentais melon sorbet – 6
Nougat parfait, Satsuma coulis (v,gf) – 6
Intense chocolate brownie, passion fruit sorbet – 6.5
Yuzu crème brulee - 6
Matcha Fondue with mountain of berries (v,gf) – 11
Ice cream or sorbet selection – 6
(Black sesame, Matcha, Ginger, passion fruit, Melon, yuzu sorbet)

Hot drinks...

Fresh mint tea – 2
Tea pots (peppermint, ginger, earl grey, green tea) – 2.2
Double espresso (available in decaf) – 2.2
Latte / cappuccino – 2.8

Digestives...

Armagnac/Calvados/Cognac – 8
Poire William Eau de Vie – 8
Umeshu, Japan plum wine – 8.5
Prucia, French plum wine – 8.5

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