

Mid Summer 2019 Brunch

Thu – Sun 10am – 4pm



Brunch Booze (from 11am):

Kimono Bloody Mary /Mimosa/Kir Royal – 10/Meteor Draft Pint - 6.5
Make it bottomless for 2 hours - 35

Fresh Orange Juice – 3/ Smoothies - Detox Green/Berry-Berry/Tropical delight – 3.5
Matcha Tea Latte/Chai Tea Latte/Hot chocolate: Mug – 3/Bowl – 4.5
Volcano Coffees: Double espresso – 2.2/Americano – 2.5/Latte – 2.8 Cappuccino – 2.8
Birchall tea pot – 2.5/Kombucha – 3.5

Signatures...

Brioche French toast – 7.5
Choice of streaky bacon, miso butter, or
Fruit salad and maple syrup (v)

Houjicha pancakes – 7.5
Crème fraîche, blueberry, maple syrup (v)

Marinated squid and prawns salad - 18
with ramen noodle, chilli and sesame miso sauce

Chorizo and avocado – 11.5
Miso butter, poached eggs, cherry tomatoes,
sourdough

Smoked Salmon, scrambled egg – 9.5
Spring onion, leaf salad, toasted sourdough

Tartines (Sat/Sun only) – 12
Served with Yuzu Hollandaise, poached eggs

- Bacon Benedict
- Royale
- Florentine (v)

Donburi...

Ponzu Salmon – 12
Beansprouts, avocado, poached egg, nori

Japanese mushrooms Fricasse – 11
Scrambled egg, soy miso parsley butter, crispy shallots (v)

Meatless burger Loco Moco – 12
Fried egg, teriyaki tomatoes gravy, spring onions, shichimi (v)

Tartare Bar... 8/16
As starter or as main with hand cut chips

Steak Tartare - Edamame, black sesame and quail egg

Sea trout - Avocado, nori, sushi rice and kimchi mayo

Avocado- Wakame black sesame seed and yuzu (Vg)

Sides – 2.5 each – bacon, sausage, spinach, black pudding, cherry tomatoes, avocado, homemade baked beans

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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.

Traditional-ish...

Lillie road's Full vegan Breakfast (vg) – 12
Mushroom, tofu, spinach, cherry tomato, avocado, paprika
sausage and homemade baked beans

Full breakfast – 12
Black pudding, bacon, Toulouse sausage, egg any styles,
mushroom, tomato, home baked beans and toasted brioche

Teriyaki rabbit – 17.5
Bacon wrapped, Sweet potato purée and crispy kale

Steamed mussels – 16
Sake, chilli, garlic and hand cut chips

Simples...

Two toasted sourdough and butter (v) – 3
Two toasted brioche and butter (v) – 4.5
Add homemade jam – 0.5
Omelette with fine herbs with sourdough (v) – 6.5
Add – bacon, cheese, tomatoes, spinach, mushroom – 1.5 each
Scrambled /Poached /Fried eggs – 6
A slice of sourdough