



Tasting Menu with suggested pairing drinks  
Summer 2019

65 pp

(Minimum 2 people, whole table to enjoy)

**Optional arrival drinks and snacks**

*Veve Corbin Sparkling (125ml) - 7*

*Roku Gin-ger & Tonic - 10*

*Olives - 3/ Tsukemono - 4*

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Sourdough bread with miso butter

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Japanese mushrooms fricassée on toasted brioche and crispy shallot

*Kamoizumi "Shusen", Hiroshima (Junmai)*

*Rich robust, with a woodsy shiitake aroma, best served room temperature (50ml)*

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Sea trout, avocado, nori, sushi rice and kimchi mayo

*Yoshida, Kinka, Ishikawa (75ml)*

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Roast coley, braised peas, lettuce and bacon in kombu dashi

*Soubomare shuzou, "Soubomare", Junmai Ginjo, Tochigi (75ml) or*

*Picpoul de Pinet (125ml)*

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Teriyaki confit rabbit, sweet potato purée and crispy kale

*Tamagawa, "Red Label", Heiroom Yamahai Genshu, Kyoto (75ml) or*

*Chateau Le Berjuquey, Bordeaux (125ml)*

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Crêpe Suzette with orange, whisky and satsuma sorbet

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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.