



Mid Winter 2019
Tasting Menu – £65 pp with suggested pairing drinks
By Booking Only
(Minimum 2 people, whole table to enjoy)

Optional arrival drinks and snacks

Champagne Pierre Alexis Brut Tradition (125ml) - £10
Demazakura "Oka" – Yamagata (Ginjo) (75ml) - £6 / Roku Gin-ger & Tonic -£10
Olives - £3/ Tsukemono - £4

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Sourdough bread with miso butter

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Sweet potato cake with yuzu tiger prawns and pea shoot
Yoshida, Kinka, Ishikawa (50ml)

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Steak Tartare - Edamame, black sesame and quail egg
Kamoizumi "Shusen", Junmai, Hiroshima (75ml)

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Sea bass and seafood bouillabaisse, fennel and saffron dashi
Soubomare shuzou, "Soubomare", Junmai Ginjo, Tochigi (75ml) or
Les Volets Chardonnay, Vallee de l'Aude (125ml)

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Coq au vin, wasabi mash potato, bacon and parsley
Tamagawa, "Red Label", Heiroom Yamabai Genshu, Kyoto (75ml) or
Chateau Le Berjuquey, Bordeaux (125ml)

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Orange and almond cake, satsuma sorbet
Volcano coffees or Birchall tea

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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.