



Late Spring 2018
A la Carte
(Tue-Fri 6-11pm/Sat 12-11pm/Sun 12-9pm)

Starters

- Steak Tartare** - Edamame, black sesame and quail egg – 9/main with chips – 16
Rainbow chard – mirin-candied walnut and grain mustard dressing (vg) – 7
French Onion Soup – Sapporo beer, gruyere crouton – 6.5
Heritage tomato and burrata – Basil and aojiso vinaigrette (v) – 7
Beetroot cured sea trout – Radish, lime cream, sansho pepper – 8
Charcuterie board - Japanese pickles – 10

Little Sourdough's bread and Miso butter to accompany Entrée – 1.95

Mains

- New spring lamb** – Miso and honey aubergine – 18
Miso cod, black rice pilaf, kale and burnt lime – 16.5
Seasonal Vegetables Pot au feu – Agedashi-dofu & kombu dashi (vg) – 13
Sapporo Ramen Salad – Memma, sweet corn, marinated egg – 13/ vegetarian – 12

Soba Galette (Mains)

- Ham, cheese, fried egg – 7
Heritage Tomatoes, basil pesto (v) – 7
Spinach, Tofu, Japanese mushrooms (vg) – 7

Sides – 3

Jersey royal – Heirloom tomato & basil - Chips – Bistro Salad – Petit pois a la francaise

Desserts & Cheese

- Crème brulee** – Yuzu – 6
Soba Galette – roasted peach and coconut cream (vg) – 7
Nougat Parfait – Satsuma coulis – 6
Chocolate Eclair – Matcha ice cream – 7
French Cheese selection - Homemade chutney – 8

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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.