

Nibbles

Maldon Salt & Black Pepper Popcorn 3.5
Marinated Nocellara Olives 5.5
Mixed Spiced Nuts 4.5
St John's Sourdough & Salted Butter 3

A La Carte

Starters

Sweetcorn Soup (v)
Sweetcorn Fritter 6

West London Burrata (v)
Artichokes, Soft Herbs 9

Beef Tartare
Egg Yolk, Onion, Sourdough 10 Large with Fries 20

Portland Crab
Choux Bun, Squid Ink 12

Mains

Smoked Haddock Fishcake
Spinach, Hollandaise Sauce 9/18

Mews Burger, Triple Cooked Chips 18
With Cheese or Bacon 19 with Lobster 26

Beetroot Gnocchi (v)
Ricotta, Apple, Almond 13

Hereford 10oz Ribeye Steak
Béarnaise Sauce 29

Sides

Triple Cooked Chips 5
Green Beans 5
Garlic Mushrooms 5
Leaf Salad 4
Mash Potato 4
Chantenay Carrots 4

Dessert

Sticky Toffee Pudding, Vanilla Ice Cream &
Ice Cream & Sorbet 6

British Brasserie

Weekend Brunch Menu – Available 11am–4pm

To Start

Eggs

Benedict / Royale / Florentine (v) / Crab
Baked Eggs, Crab, Cherry Tomato, Spinach
Shakshuka, Chorizo, Chickpeas, Tomato, Basil, Eggs
Broken Fried Eggs, Ratte Potato, Serrano Ham
Huevos Rancheros, Tortilla, N`duja, Tomato Salsa

Grains

Bircher Muesli
Porridge, Naked / Jam / Berries
Granola, Strawberries, Whipped Coconut Cream
Chia Porridge, Blueberries, Flaxseeds, Quinoa

Toasts & Breads

Choice of Sourdough or Charcoal
Soft Poached Eggs, Chilli, Coriander (v)
Field Mushrooms & Vine Tomatoes Slow Roasted
Eggy Bread, Smoked Bacon, Maple Syrup

Pancakes & Waffles

Buttermilk Pancakes, Smoked Ham Hock, Maple Syrup
Jalapeno Corn Bread, Black Beans, Avocado, Fried Eggs
Waffles, Minute Steak, HP Hollandaise
Buttermilk Pancakes, Mixed Berries, Greek Yoghurt

Big Plates

Flat Iron Steak
Shoestring Fries, Tenderstem Broccoli, Béarnaise
Seared Smoked Salmon
Heritage Beetroots, Samphire
Corned Beef Hash
Chestnut Mushroom, Duck Egg, HP Sauce
Poached Smoked Haddock
Spinach, Grain Mustard
Cauliflower & Macaroni Cheese (v)
Potato Gnocchi (vg)
Avocado, Pomegranate, Dukkah

Sunday Roasts

South Devon Beef Sirloin
Horseradish Sauce, Yorkshire Pudding
Dingley Dell Pork Belly
Apple Sauce, Crackling
Nut Roast (v)
Walnut, Hazelnut, Chestnut Mushroom
All served with Roast Potatoes, Cauliflower Cheese &
Vegetables

Dessert

Waffle
Cornflakes Ice Cream, Popcorn, Hot Chocolate Sauce
Banoffe Pie
Sticky Toffee Pudding
Lemon Meringue Pavlova
Oreo & Honeycomb Sundae
Raspberry & Coconut Sundae (vg)

Bottomless Brunch

2 Courses For 22
3 Courses For 26

Add bottomless Bloody Mary's, Bellini's, Mimosa's &
Prosecco when you choose a minimum of 2 courses
for an additional 15 per person

Bottomless beverages available while you dine for a maximum of 1.5
hours from first order. Maximum 8 covers

All food prices include VAT at current rate. All dishes may contain
traces of nuts.

Please advise your server of any allergies.

12.5% discretionary service charge will be added to your bill.



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MIEWS

Gin & Tonic Serves

Willem Barentsz Premium Gin & Tonic 13

Orange, Coriander

Gin Mare & Tonic 14

Fresh Rosemary, Orange

Sipsmith Sloe Gin & Bitter Lemon 12

Sloe Gin-Bitter Lemon, Fresh Lime

East London Gin Batch No2 & Cucumber-Watermelon Tonic 13.5

Savoury Style Gin, Apricot, Lime, Lavender

Sacred Cardamom Gin & Herbal Tonic 12.5

Spiced Gin, Basil, Orange

Silent Pool Gin & Tonic 14

Surrey Hill Gin, Apricot, Lime, Lavender

Seville Orange Gin & Rose Lemonade 13.5

Citrus Sweet Gin, Pomegranate, Lime

Whitley Neill Small Batch Gin & Tonic 14

African Botanical Gin, Cape Gooseberry, Cucumber

Spritz Serves

Brit Spritz 14

Kamm & Sons, Elderflower, Sparkling Wine, Cucumber, Grapefruit

The Belvedere Spritz 14

Vodka, Lillet Blanc, Tonic, Grapefruit, Thyme

Rich Spritz 16

Grapefruit Gin, Lillet Rouge, Veuve Rich Champagne, Pineapple, Mint

Smoothies

Bath & Racket Special 7.5

Banana, Medjool Dates, Vanilla Protein Powder, Milk

Liquid Engineering 7.5

Mint, Spinach Leaves-Banana, Kiwi-Apple, Honey

Sweet Berry Mews 7.5

Strawberry, Blueberry, Raspberry, Blackberry, Banana

Champagne 150ml, Wine 175ml and 125ml available on request.
Vintages are subject to change.

Veuve Clicquot Rich

A sweet champagne served over ice with either pineapple, cucumber or grapefruit

Glass 18 / Bottle 90

Champagne Cocktails

Chasing Mews 17

Apple Vodka-Somerset Pomona-Morello Cherry-Baby Apple

Damson Royal 17

Sipsmith Damson Vodka-Champagne

English Garden 17

Citrus & Bison Grass Vodka-Elderflower-Cucumber

Rose Champagne

Veuve Clicquot Rose NV, Glass 18 / Bottle 90 / Magnum 170

Pommery Apanage Rose NV, Bottle 100

Ruinart Rose, Bottle 110

Louis Roederer Vintage Rose 2011, Bottle 130

Moet & Chandon Grand Vintage Rose 2006, Bottle 160

Laurent Perrier Rose NV, Magnum 220

Rose Wine

Chateau La Gordonne, Provence, 2016, Glass 10 / Bottle 39

Whispering Angel, Provence, 2016, Glass 12.5 / Bottle 49

Sancerre, Loire, 2015, Glass 15 / Bottle 54

Domaines Ott, Clos Mireille, Provence, 2016, Bottle 79

Whispering Angel Jeroboam, 190

Domaine Ott Jeroboam, 310

Dessert Wines & Cocktails

Somerset Pomona, Glass 7

Royal Tokaji-Five Puttonyos, Glass 13

Lord Elgin

Pistachio-Seville Orange Gin-White & Dark Chocolate 14

Queen Raffald

Custard-Diplomatico Reserva Rum, Gingerbread-Nutmeg-Chocolate 14



MEWS