

## Opening Times

	Brunch	Lunch	Dinner	Bar
Mon-Tue		12-5pm	5-11pm	11-11pm
Wed-Fri		12-5pm	5-11pm	11-1am
Sat	11-5pm		5-11pm	11-1am
Sun	11-5pm			11-10:30pm

Afternoon Tea served daily from 12 to 5pm



# MEWS

## Brasserie Menu

## Bottomless Brunch

Weekend Brunch Menu available 11am-5pm

Every Saturday & Sunday in our Brasserie.

2 Courses for 22 / 3 Courses for 26

Add on bottomless Bloody Mary's, Bellini's, Mimosa's & Prosecco for an additional 15 per person

**Marinated Nocellara Olives (vg) 5.5**  
**Sourdough Bread & Rapeseed Oil (v) 3**

## Starters

**Wild Nettle, Spinach & Potato Soup (vg) 6**  
**Wye Valley Asparagus, Poached Egg, Truffle Dressing (v) 9**  
**Gin & Tonic Cured Salmon, Pickled Cucumber, Dill Mayonnaise 11**  
**Smoked Ham Hock, Peppered Pineapple, Crackling 8**  
**Grilled Octopus, Chorizo, Sauce Vierge 12**

## Salads

**Greens & Grains, Spinach, Freekah, Sultanas (vg) 12**  
**Caesar Salad, Crispy Bacon, Soft Boiled Hens Egg, Parmesan 12**  
**Grilled Goat's Cheese, Heritage Beetroot, White Balsamic (v) 13**  
**Salt Beef & Watercress, Lincolnshire Poacher, Roasted Onions, Rye, Salsa Verde 14**  
**Salad Add-Ons, Halloumi 3, Chicken 3, Grilled Goat's Cheese 6, Lobster 7**

## Mains

**Pan-Roasted Cod, N'duja, Clams & Broccoli 22**  
**Welsh Mussels, White Wine, Shallots, Parsley, Chips 18**  
**Fish & Chips, Crushed Peas, Tartare Sauce 22**  
**Corn-fed Chicken Breast, Peas & Asparagus, Confit Tomato, Black Garlic Aioli 18**  
**Tagliatelle, Sun-dried Tomato Pesto, Wild Rocket & Parmesan (v) 13**  
**Polenta, Grilled Calcot Onions, Tenderstem Broccoli, Citrus & Tomato Jam (vg) 13**  
**Macaroni Cheese, Small 7, Large 12,**  
**Smoked Ham Hock 9 / 14, Black Truffle 12 / 20, Lobster 12 / 20**

**Jasper Wood Grill** All Grills are served with Triple Cooked Chips

Our Jasper Grill allows charcoal flavours induced by natural firewood to all our grills. It's also allows the perfect balance of texture and juiciness.

Mews of Mayfair source high welfare and accredited beef including Hereford beef, one of the oldest British native breeds, naturally grazed & aged 28 days. We also source pork which is outdoor bred, outdoor reared and free range.

**Mews Burger 18, Cheese or Bacon 19, Lobster 26**  
**Mews Truffle Burger, Charcoal Bun, Truffle Brie 23**  
**Barnsley Lamb Chop, Tabouleh, Harissa 19.5**  
**Atlantic Swordfish, Caponata, Salsa Verde 24.5**  
**Hereford 10oz Ribeye 29**  
**Shorthorn 8oz Fillet 33**  
**Black Aberdeen Angus 21oz Chateaubriand for Two 45pp**

**Additional Sauces, Green Peppercorn, Béarnaise, Horseradish Cream 2**

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

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



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## Prix-Fixe Menu

Monday to Friday 12noon-7.00pm & 10.00pm to 11pm

Saturday 5pm to 7.00pm & 10.00pm to 11pm

Two Courses 19.95

**Wild Nettle, Spinach & Potato Soup (vg)**  
**Smoked Ham Hock, Peppered Pineapple, Crackling**  
**Greens & Grain Salad, Spinach, Freekah, Sultanas (v)**

**Tagliatelle, Sun-dried Tomato Pesto, Wild Rocket & Parmesan**  
**Pan-Roasted Seabream, Broccoli, N'duja Butter Sauce**  
**Chicken, Leek & Tarragon Pie, Mixed Salad**

Maximum party size 8. Menu only available in the 1<sup>st</sup> Floor Brasserie

## Wines of the Month

White

**Dao Branco Prunus, Portugal 2016**

A clean, well-rounded wine with complex aromatic aromas of fresh herbs, peach and honeydew. Well balanced with good fruit intensity

Red

**Pinot Noir Reserva Pionero Morande Casablanca Valley Chile 2016**

A pure and elegant Pinot Noir with notes of raspberry and gentle spice on the nose. The palate is light and silky in texture.

175 ml Glass 7.5 500ml Carafe 18 75cl Bottle 27

## Sides

**Tomato & Onion Salad, Balsamic 5**      **Steamed Spinach 5.5**  
**Seasonal Mixed Vegetables 5**      **Buttered Jersey Royals 5.5**  
**Tenderstem Broccoli 5**  
**Fries 5.5 with Black Truffle & Parmesan 9**

## Puddings

**Coconut Pannacotta, Poached Rhubarb (vg) 6**  
**Sticky Toffee Pudding, Vanilla Ice Cream 8.5**  
**Dark Chocolate Mousse 7**  
**Mews Banoffee Pie (serves 2-4) 18**  
**Ice Cream & Sorbet 6**  
**Mews Farmhouse Cheese Plate (v) 9**  
Golden Cross Ash Goats Cheese, Organic Perl Las Blue, Organic Celtic Promise, Grape Chutney, Celery, Biscuits

Please advise your server of any allergies.

(v) Denotes vegetarian (vg) Denotes vegan



MEWS

## Gin & Tonic Serves

**Willem Barentsz Gin & Tonic** 13  
Orange, Coriander

**Sloe Gin & Bitter Lemon** 12  
Sloe Gin, Bitter Lemon, Fresh Lime

**Gin Mare & Tonic** 14  
Fresh Rosemary, Orange

**Sacred Cardamom Gin & Herbal Tonic** 12.5  
Spiced Gin, Basil, Orange

**Seville Orange Gin & Rose Lemonade** 13.5  
Citrus Sweet Gin, Pomegranates, Lime

**Silent Pool Gin & Tonic** 14  
Surrey Hill Gin, Apricot, Lime, Lavender

**East London Gin Batch No2 & Cucumber-Watermelon Tonic** 13.5  
Savoury Style Gin, Watermelon, Mint

**Whitley Neill Small Batch Gin & Tonic** 14  
African Botanical Gin, Cape Gooseberry, Cucumber

## Sipping Cocktails

**The King's Negroni** 14  
Sacred Gin, Spiced Vermouth, Ginger Liqueur

**The Mews Diplomat** 14  
Diplomatico Reserve Rum, Chocolate Toasted Pecan Bitters, Orange Zest

**Elegant Mews** 14  
Apple Gin, Somerset Pomona, Prune Liqueur, Morello Cherry

## Signature Cocktails

**Royal Mojito** 15.5  
Rum, Fresh Lime, Sugar, Champagne

**Clover Mews** 14  
Rhubarb Vodka, Fresh Raspberries, Mint

**Berry Blazer** 15.5  
Hennessy Cognac, Orange & Raspberry Liqueur, Fresh Berries

## Smoothies

**Bath & Racquet 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

## Pommery Collection

**Pommery NV**, Glass 15.5 / Bottle 75 / Magnum 150  
**Pommery Blanc De Blancs**, Bottle 100  
**Pommery Grand Cru Vintage 2006**, Bottle 120  
**Pommery Cuvee Louise 2002**, Bottle 225

## Rose Champagne

**Veuve Clicquot Rose NV**, Glass 18 / Bottle 90 / Magnum 180  
**Pommery Apanage NV**, Bottle 100  
**Ruinart Rose NV**, Bottle 120  
**Louis Roederer Vintage Rose 2011**, Bottle 140  
**Moet & Chandon Grand Vintage Rose 2006**, Bottle 170  
**Dom Perignon Vintage Rose 2003**, Bottle 370  
**Krug Grande Cuvee Rose NV**, Bottle 400  
**Cristal Rose 2004**, Bottle 500

## 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

## White Wine

**Verdejo**, Mesta, 2016 SP, Glass 8 / Bottle 29  
**Chardonnay**, Les Templiers, 2016 FR, Glass 9 / 32  
**Picpoul de Pinet**, Beauvignac, Languedoc, 2016 FR, Glass 10 / Bottle 37  
**Pinot Grigio**, Castel Firmian, Trentino, 2016 IT, Glass 11 / Bottle 40  
**Gavi di Gavi**, La Meirana, Piemonte, 2016 IT, Glass 12.5 / Bottle 52  
**Chablis**, Prieure St Come, Burgundy, 2015 FR, Glass 14.5 / Bottle 57  
**Cervaro**, Castello della Salla, Umbria, IT 2014, Bottle 95

## Red Wine

**Tempranillo**, Mesta, 2016 SP, Glass 8 / Bottle 29  
**Cabernet Sauvignon**, Les Templiers, 2016 FR, Glass 9 / 32  
**Montepulciano d'Abruzzo**, Itynera, 2015 IT, Glass 10 / Bottle 37  
**Cotes de Rhone**, Saint Cosme, 2016 FR, Glass 11 / Bottle 40  
**Pinot Noir**, Palliser Estate, Marlborough, 2015 NZ, Glass 12.5 / Bottle 52  
**Malbec**, Terrazas, Mendoza, 2015 AR, Glass 14.5 / Bottle 57  
**Rioja Reserva**, Marques de Murrieta, 2013 SP, Glass 15 / Bottle 60  
**Chateauneuf-du-Pape**, Domaine Duclaux, Rhone, 2010 FR, Bottle 80  
**Cheval des Andes**, Terrazas, Mendoza, 2012 AR, Bottle 145  
**Tignanello**, Marchesi Antinori, Tuscany, 2013 IT, Bottle 160

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