



MEWS

New Year's Eve 2017

Tapioca Crisp, Avocado, Red Pepper, Lemon

Starters

Jerusalem Artichoke Veloute, Black Truffle, Goats Curd (v)

Portland Crab on Toast, Pink Grapefruit, Sourdough

John Ross Smoked Salmon, Shaved Fennel, Mandarin Gel

Guinea Fowl & Duck Terrine, Poached Pear, Walnut Crumble, Brioche

Hand Dived Scallops, Baked Beans, Smoked Bacon *5pp Supplement

Mains

Beetroot Orzo, Artichokes, Berkswell Cheese (v)

Roast Stonebass, Grapes, Burnt Leeks, Caper Butter

Steamed Scottish Halibut, Baby Leeks, Clams, Orange & Caviar Dressing

Shorthorn 8oz Fillet Steak, Chunky Chips, Wild Mushroom Sauce

Surf & Turf to Share, Twice Cooked Blythburgh Pork Belly, Smoked Tenderloin,

Braised Shoulder, Lobster Poached in Butter, Vanilla Roasted Turnips, Bramley

Apple Crumble *10pp Supplement

Puddings

Pear Baked Alaska, Tonka Bean

Lemon Cheesecake, Mango Sorbet Lime Gel

Coconut Panna cotta, Passionfruit (vg)

Treacle Tart, Guinness Ice Cream

Dark Chocolate Mousse, Hazelnut Ice Cream

Cheese

Golden Cenarth, Charcoal Bread, Grape chutney *5pp Supplement

Join us for an early 4 course dinner from 6pm and enjoy a set menu at £45 per person or attend the late dinner from 8pm at £55 per person. Supplements apply to some dishes.

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.

Please advise your server of any allergies.

(v) Denotes vegetarian (vg) Denotes vegan



Celebrate all that was amazing in 2017 and welcome in the New Year in our British Brasserie, La Cave, Art Gallery or our Chef's Dining Room.

Our New Year's Eve menu grants all diners complimentary entry to our Lounge Bar where the party will carry on until the early hours of the morning.

Please note that credit card guarantee will be required when making reservation.

To make reservation please kindly contact us on 02075189388
or restaurant@mewsofmayfair.com