



MEWS OF MAYFAIR

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Managing Director:	James Robson	
General Manager:	David Bardot	
Restaurant Manager:	Aurelien Mouren	
Bar Manager:	Imad Obeid	
Lounge Manager:	Julia Chiu	
Lounge Capacity:	150 standing	
Cocktail Bar Capacity:	100 standing	
Restaurant:	70 Covers	
Private Dining Room:	10 to 28 seated or 40 standing	
Cuisine:	Modern	
Average Restaurant Price:	£32.00	
House Wine:	From £16.50	
Average Cocktail Price:	£9.00	
Opening Hours:	Lounge	5pm to 2am (last entrance 11am)
	Cocktail Bar	Midday to 11pm
	Restaurant	Midday to 3pm / 6pm to 11.30pm
	Chef's Dining Room	Midday to 3pm / 6pm to 11.30pm
	Private Dining Room	8am to 2am



MEWS OF MAYFAIR

VENUE DESCRIPTION

Copy 1 (150 Words)

With all the advantages of an exclusive bar and restaurant, yet without the pretension, Mews of Mayfair offers a stylish dining experience in an atmosphere closer to a house than a club. Spanning four floors of two converted Mews houses, Mews of Mayfair can accommodate any kind of important or intimate dinner. The luxurious ambience of the modest dining room can suit any clientele, inviting them to relax and enjoy the kitchen's modern dishes, created from fresh, seasonal produce, and the set lunch is perfect for guests with only so much time to spare. For meetings, dinner parties and presentations, the exceptional private dining room is available for hire on the top floor, equipped with a 50-inch plasma screen and surround sound. As the day turns to dusk, move into the cocktail bar and glamorous lounge for various canapés and light dishes, as well as vintage champagnes and fine wines."

Copy 2 (112 Words)

Situated in a cobbled courtyard a stone's throw from New Bond Street, this boutique bar & restaurant has become something of a Mayfair institution. Spread across four stylishly decorated floors, the venue can accommodate a wide range of events, including press conferences, canapé receptions & dinner parties, with late night dancing in a glamorous basement lounge. At the top of the building is stunning private room that seats 28 guests, surrounded by an antique map of the world with tall, beamed ceilings, while the sleek restaurant on the first floor can be booked exclusively for groups between 40 to 70 people. The ground floor cocktail bar, like the lounge, can take 150.

Copy 3 (59 Words)

Located at the end of a historic cobbled courtyard, Mews of Mayfair is a boutique restaurant and bar in the heart of Mayfair. The first floor restaurant serves seasonal modern dishes and there is also an informal, relaxed bar and a glamorous, basement lounge. The top floor private dining room seats up to 28 people overlooking the kitchen.



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VENUE REVIEW 1

ESCAPE FROM THE BOND STREET CROWDS AT MEWS

Hidden away from the hustle and bustle of Oxford Street, Mews is the ideal place to escape the rigours of shopping this season. Located within a quiet cobbled courtyard in the heart of Mayfair, Mews is a boutique restaurant, private dining experience and bar spread over four floors of two historic converted mews houses. Ideal for a post shopping spree drink or dinner, Mews is already a hit with locals and is considered by its celebrity clientele to be the best kept secret in Mayfair. Consciously understated, Mews offers a more discreet experience than its neighbouring restaurants, and has become a favourite with top celebrities including Simon Cowell, Kylie Minogue, Goldie Hawn, Elton John and Sting where they can drink, dine and let their hair down all under one roof. Mews exudes the feel of an elegant private house, with decadent decor, great cocktails, good music and beautifully executed food.

Located on the top floor, the Chefs Dining Room is the ideal venue for a private celebration or business event. Offering a prime view of the kitchen, up to 28 guests can enjoy sumptuous food and cocktails, or a business conference with complimentary wireless internet available throughout.

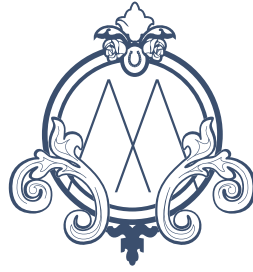
The first floor restaurant offers fine dining in an informal atmosphere with a serious commitment to friendly but discreet service. The focus is on modern cooking with fresh, seasonal produce and the atmosphere lends itself to both long, lazy lunches or more formal occasions. Typical dishes include sea bream with roasted root vegetables, glazed pork belly and lobster salad and fig tart. There is also a set lunch menu for those with busy schedules. The charming decor is cosy yet minimalist and the restaurant offers seating for up to seventy people.

The popular ground floor Cocktail Bar is open seven days a week and offers an informal atmosphere with relaxing deep leather chairs and a huge range of signature cocktails, vintage wines and champagnes. In addition a range of light snacks are available throughout the day and an al fresco lunchtime menu is on offer during the summer months.

Mews continues down to a glamorous lounge in the basement area, open until 2am and serves an array of cocktails and canapés, with seating in private alcoves for up to 12 guests.

What The Press Say:

Tatler	“A feast for all the senses.”
Time Out	“Babe magnet off Bond Street.”
Square Meal	“Mews deserves to become a local institution”
Esquire	“A buzzing bar, exquisite cocktails, an elegant restaurant, fantastic food, and not a membership fee in sight.”
Michelin Guide	“Enough individuality to give it personality but not so much as it becomes gimmicky”



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VENUE REVIEW 2

The Venue

Mews of Mayfair is tucked away down a historic cobbled courtyard in the centre of town, surrounded by other restaurants and bars with al fresco dining areas giving the entire area a well-dressed Bond Street buzz.

Upon entering, you're immediately struck by the decadent décor, spread across four floors of two Mews house's offering such touches as Eighteenth Century chandeliers and sumptuous Queen Anne chairs. The ground floor is touted as an informal cocktail bar and meeting area; however this is informal in the Mews of Mayfair way. Sumptuous leather sofas and glittering chandeliers, set against a gleaming bar with row upon row of premium spirits. Ascending the stairs you come to the restaurant, a space with a formal feel, decked out as it is all in white, with enough room for 70. If your trust fund allows, you can ascend the stairs further to the second floor, the vaulted Chef's Dining Room provides an excellent private dining area and is completely covered with oversized antique maps and atmospheric antique lighting.

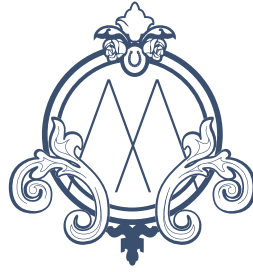
If you're visiting for a party, however, then the basement is the final jewel in this venue's crown, and is where the club resides. Leaning towards a roaring '20s retro style, with stunning sparkling wallpaper and cosy alcoves lending partying in the past a new lease of life.

The Atmosphere

As you'd expect from such an upmarket venue, the staff at Mews of Mayfair seem to know what you want before you do, which is handy considering the extensive drinks list. Suits sit next to fashionistas in a simultaneous meeting of minds, money and Mui Mui. Although relaxed, there is a palpable feeling that the real party could kick off at any moment.

The Food

The menu samples food from the countries of the former British Empire and colonialism never tasted so good with delights such as seared scallop with cauliflower and cardamom puree, lamb cannelloni and sweetbreads with mousserons mushroom and pecan spiced steam pudding with bee pollen ice cream on the menu. Considering the setting and the quality of the food, prices are on the lower side of what you might expect, you'll struggle to break the £35 a head (without alcohol) ordering from the a la carte.



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VENUE REVIEW 2

(Cont'd)

There's also an extremely well priced set lunch menu for £23 for three courses £18 for 2 and at the time of writing they were also offering a fixed "Crunch Lunch" to course set for £10. If you do have the money to spend, then their eight course tasting menu for £60 a head (£100 with wine) is certainly worth a try, offering such delights as crisp sea bream with potato foam, ragout of asparagus and morels and lime cheesecake with pistachio crunch.

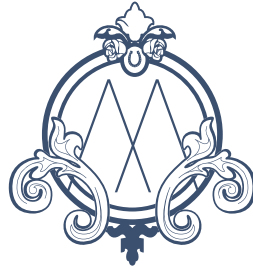
The Drink

Signature cocktails include such choices as Mutiny Mews (pineapple crushed with dark fruit liqueurs and Havana Club Especial), which is basically a decadent take on the traditional rum punch. If you like your cocktails to taste more like desserts then the Watermelon Sorbet (fresh watermelon, Stoli and homemade sorbet) is the perfect bridge between cocktail and pudding, tasting delicately sweet. If you prefer your cocktails to be classic, they have a full list of the usual suspects and martinis (all £8).

As you might expect, there's a frankly awe-inspiring list of Champagne, including bottles from the lower end of the pay scale (£60 for a bottle of Pommery Rose NV), rising to the heart attack inducing £8800 bottle of Dom Perignon 1995 Methusalem. Only the Pommery NV and Pommery Rose NV are available by the glass (£11-£12). Alternatively, you can turn to the wine list, which offers more wallet friendly choices such as £16 bottle of Mews house white

The Last Word

Affordable luxury in the most exclusive of areas, Mews of Mayfair is a must for those who want to drink, dine and dance in the same venue without sacrificing glamour or quality.



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VENUE REVIEW 3

MEWS OF MAYFAIR

10-11 Lancashire Court, Off New Bond Street, W1

What's it good for?

Set in a quiet cobbled courtyard just off New Bond Street, Mews is a boutique restaurant and cocktail bar spread over four floors of a picturesque mews house. Opened in 2005, Mews has become a favourite with locals and well heeled shoppers. The first floor restaurant is light and airy, with comfy cream leather chairs and seating for seventy. The dining experience is informal yet attentive, perfect for long lazy lunches. For those with busier schedules there is a two or three course set menu available.

Signature Dish

The focus in Mews is on modern cooking using fresh, seasonal ingredients. Seared Scallops with Cox's Apple and Purple Cauliflower are to die for, whilst winter brings delightful, rich dishes such as Saddle of Lamb and Loin of Scottish Venison with roasted figs. The wine list is extensive and focuses on French varieties, but with a good selection of Italian, Spanish and New World offerings.

Who's The Boss

Mews is owned by London entrepreneur James Robson

Tips Please

Don't forget to try the freshly baked rosemary bread, straight from the oven. But save room for pudding so you don't miss out on treats like the Wild Honey Cheesecake with ginger biscuit.

What's the Damage?

The lunchtime set menu is £18.00 for two courses or £23.00 for three courses. The A la Carte menu costs around £45 per head with wine.
