

A la Carte

Starters

Wild Nettle, Spinach & Potato Soup (vg) 6

Wye Valley Asparagus (v) 11
Poached Egg, Truffle Dressing

Gin & Tonic Cured Salmon,
Pickled Cucumber, Dill Mayonnaise 11

Salads

Greens & Grains (vg) 12
Spinach, Freekah, Sultanas

Salt Beef & Watercress 14
Roasted Onions, Lincolnshire Poacher, Rye,
Salsa Verde

Grilled Goats Cheese 15
Heritage Beetroot, White Balsamic

Josper Wood Grill All Grills served with Fries

Mews Burger, 18
With Cheese or Bacon 19 **with Lobster** 26

Mews Truffle Burger, Black Charcoal Bun
Truffle Brie, Truffle Mayonnaise 23

Atlantic Swordfish, Caponata, Salsa Verde 24.5

Hereford 10oz Ribeye Steak 29
Béarnaise Sauce

Sides

Steamed Spinach 5.5
Tomato & Onion Salad, Balsamic 5
Fries 5.5 **with Black Truffle & Parmesan** 9

Dessert

Sticky Toffee Pudding, Vanilla Ice Cream 8.5
Ice Cream & Sorbet 6
Banoffee Pie (serves 2-4) 18

Mews Brasserie

Weekend Brunch Menu – Available 11am–5pm

Eggs

Benedict

Royale

Florentine (v)

Baked Eggs, Crab, Cherry Tomato, Spinach

Shaksuka, Chorizo, Chickpeas, Tomato, Basil

Huevos Rancheros, Tortilla, N'duja, Eggs, Tomato Salsa

Grains

Bircher Muesli

Granola, Strawberries, Whipped Coconut Cream

Breads & Pancakes

Jalapeno Corn Bread, Black Beans, Avocado, Fried Eggs (v)

Butter Milk Pancakes, Mixed Berries, Greek Yoghurt (v)

Big Plates

Corned Beef Hash
Chestnut Mushroom, Duck Egg, HP Sauce

Poached Smoked Haddock
Spinach, Grain Mustard

Polenta, Grilled Calcot Onions,
Tenderstem Broccoli, Citrus & Tomato Jam (vg)



MEWS

Sunday Roasts

South Devon Beef Sirloin
Horseradish Sauce, Yorkshire Pudding

Nut Roast (v)
Walnut, Hazelnut, Chestnut Mushroom

Sundays Only - Served with all the trimmings

Dessert

Waffle
Cornflakes Ice Cream, Popcorn, Hot Chocolate Sauce

Sticky Toffee Pudding

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.
(v) Denotes Vegetarian (vg) Denotes Vegan

Gin & Tonic Serves

Willem Barentsz Premium Gin & Tonic 13
Orange, Coriander

Gin Mare & Tonic 14
Fresh Rosemary, Orange

Sipsmith Sloe Gin & Bitter Lemonade 12
Fresh Lime

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

Sacred Cardamom Gin & Herbal Tonic 12.5
Basil, Orange

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

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

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

Bloody Mary Collection

Mews Mary 9.5
Vodka, House Spice Mix, Lemon, Tomato, Celery

Smoked Mary
English Oak Smoked Vodka, House Spice Mix, Lemon, Tomato, Celery

Bloody Maria
Tequila, House Spice Mix, Lemon, Tomato, Celery

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.

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 180
Pommery Apanage Rose NV, Bottle 100
Ruinart Rose, Bottle 120
Louis Roederer Vintage Rose 2011, Bottle 140
Moet & Chandon Grand Vintage Rose 2006, Bottle 170

White Wine

Chardonnay, Les Templiers, 2016 FR, Glass 9 / Bottle 32
Picpoul de Pinet, Beauvignac, Languedoc, 2016 FR, Glass 10 / Bottle 37
Pinot Grigio, Castel Firmian, Trentino, 2016 IT, Glass 11 / Bottle 40
Riesling Old Vines, Langmeil, Eden Valley, 2015 AUS, Glass 11.5 / Bottle 46
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

Red Wine

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

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

