

## A La Carte

### Nibbles

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

### Starters

**Cauliflower Soup (v)**  
Coriander Oil, Crispy Onion 6

**West London Buratta (v)**  
Beetroot, Pickled Walnuts 9

**Crab on Toast**, Pink Grapefruit, Sourdough  
Small 11, Large 20

### Mains

**Pan-fried Seabass**  
Spinach Puree, Salsify Chicory 18

**Wild Mushroom Risotto (v)**  
Shaved Parmesan 16

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

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

**Hereford 10oz Ribeye Steak**  
Béarnaise Sauce 29

All Served with Triple Cooked Chips

### Sides

Green Beans, Shallots 5  
Chantenay Carrots 4  
Market Green Salad 5  
Tomato & Onion Salad, Balsamic 5  
Triple Cooked Chips 5.5 with Black Truffle 8

### Dessert

**Sticky Toffee Pudding**, Vanilla Ice Cream 8.5

**Ice Cream & Sorbet** 6

**Banoffee Pie** (serves 2-4) 18

## British Brasserie

Weekend Brunch Menu – Available 11am–5pm



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### 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 (v)

**Jalapeno Corn Bread**, Black Beans, Avocado, Fried Eggs

**Butter Milk Pancakes**, Mixed Berries, Greek Yoghurt

### Big Plates

**Corned Beef Hash**

Chestnut Mushroom, Duck Egg, HP Sauce

**Poached Smoked Haddock**

Spinach, Grain Mustard

**Wild Mushroom Risotto (v)**

Shaved Parmesan (v)

### 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 Lemon 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



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