

Opening Times

	Brunch	Lunch	Dinner	Bar
Mon-Tue		12-3:30pm	6-11pm	11-11pm
Wed-Fri		12-3:30pm	6-11pm	11-1am
Sat	11-5pm	12-6pm	6-11pm	11-1am
Sun	11-5pm	12-5pm		11-10:30pm

Afternoon Tea served daily from 12 to 5pm



MEWS

British Brasserie & Courtyard

Bottomless Brunch

Weekend Brunch Menu available 11am-4pm

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

Starters

Parsnip Soup, Tarragon Oil, Granny Smith Apples (v) 6
West London Burrata, Beetroot, Pickled Walnuts (v) 9
John Ross Smoked Salmon, Shaved Fennel, Mandarin Gel 12
Prawn Cocktail, Shredded Baby Gem, Marie Rose Sauce 10
Portland Crab on Toast, Pink Grapefruit, Sourdough Small 11, Large 20
Jersey Oysters, Shallot Vinegar, Lemon 3 each or 6 for 16

Salads

Caesar Salad, Crispy Bacon, Soft Boiled Hen's Egg, Parmesan 14
Grilled Goat's Cheese, Baby Leaf, Butternut Squash, Pomegranate (v) 15
Superfood, Cauliflower, Broccoli, Spinach, Watercress, Avocado, Pomegranate (vg) 12
Salad Add-Ons, Halloumi 3, Chicken 3, Cold Water Prawns 5, Grilled Goat's Cheese 7
Minute Steak 8, Lobster 9

Mains

Steamed Seabass, Black Rice, Seaweed Emulsion 19
Smoked Haddock Fishcake, Spinach, Hollandaise Sauce Small 9, Large 18
Fish & Chips, Crushed Peas, Tartare Sauce 22
Braised Ox Cheek, Parsnip, Horseradish 10
Cottage Pie, Burnt Ends, Bbq Beans 18
Pumpkin & Sage Ravioli, Baby Leeks, Shaved Chestnuts (vg) 12
Beetroot Orzo, Artichokes, Berkswell Cheese (v) 13
Macaroni Cheese, Small 7, Large 12, Honey Roast Ham 14, Black Truffle 20, Lobster 20

Jasper Wood Grill

Mews Burger, Triple Cooked Chips 18, Cheese or Bacon 19, Lobster 26
Mews Truffle Burger, Charcoal Bun, Truffle Brie, Truffle & Parmesan Chips 23
Shorthorn 8oz Fillet Steak 33
Hereford 10oz Ribeye 29
Black Aberdeen Angus 21oz Chateaubriand for Two, Triple Cooked Chips 45pp
Sauces, Green Peppercorn, Béarnaise, Horseradish Cream 2

Nibbles

Maldon Sea Salt & Black Pepper Popcorn (vg) 4
Marinated Nocellara Olives (vg) 5.5
Mixed Spiced Nuts (vg) 4.5
St John's Sourdough & Rapeseed Oil (v) 3

Bar Food

Avocado, Poached Eggs & Chilli, Sourdough (v) 10
Hummus & Falafel Wrap, Pomegranate (vg) 10
Chicken Club Sandwich, Mozzarella, Bacon, Egg 14
Honey Roast Ham & Three Cheese Toastie 10
Fish Finger Sandwich, Tartare Sauce 12
Fried Sussex Halloumi (v) 11
Crispy Squid, Roast Chilli, Garlic, Coriander 12
Farmhouse Cheeses, Fruit Chutney, Celery, Biscuits (v) 19
Mews Charcuterie Board 19

Sides

Triple Cooked Chips 5.5
Black Truffle Chips 9
New Potatoes, Mint, Parsley 4
Garlic Mushrooms 5
Baby Leaf Salad 4
Green Beans, Shallots 5
Steamed Spinach 5.5

Puddings

Ice Cream & Sorbet 6
Dark Chocolate Mousse, Hazelnut Ice Cream 7
Lemon Cheesecake, Mango Sorbet, Lime Gel 7
Coconut Pannacotta, Passion Fruit (vg) 6
Sticky Toffee Pudding, Vanilla Ice Cream 8.5
Banoffee Pie (serves 2-4) 18

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

Please check our website, facebook, twitter and Instagram pages

For future events and parties



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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