

## Opening Times

	<b>Brunch</b>	<b>Lunch</b>	<b>Dinner</b>	<b>Bar</b>
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

## Private Dining Rooms

The Chef's Dining Room, La Cave & Art Gallery can be hired for breakfast, brunch, lunch, afternoon tea, dinner & meetings.

From between 8 to 40 guests.  
Please ask reception for more information.

## Starters

- Sweetcorn Soup, Sweetcorn Fritter (v) 6
- West London Burrata, Artichokes, Soft Herbs (v) 9
- Portland Crab, Choux Bun, Squid Ink 12
- Prawn Cocktail, Shredded Baby Gem, Marie Rose Sauce 8
- Beef Tartare, Egg Yolk, Onion, Sourdough 10 Large with Fries 20
- Jersey Oysters, Shallot Vinegar, Lemon 3 each or 6 for 15

## Salads

- Minute Steak Salad, Kale, Blue Cheese Buttermilk, Pear 17
- Caesar Salad, Crispy Bacon, Soft Boiled Hen's Egg, Parmesan 14
- Grilled Goat's Cheese, Raspberries, Pickled Radish, Pecans (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

- Welsh Mussels, Chilli, Coriander, Coconut, Shoestring Fries 16
- Steamed Seabass, Black Rice, Squid 19
- Smoked Haddock Fishcake, Spinach, Hollandaise Sauce 9/18
- Fish & Chips, Crushed Peas, Tartare Sauce 18
- Norfolk Duck Leg, Chantenay Carrot, Orange 16
- Corned Beef Hash, Fried Egg, HP Sauce 10
- Lamb Shepherd's Pie, Roast Beetroot 19
- Crown Prince Squash, Lentils, Dukkah, Sweet & Sour (vg) 13
- Beetroot Gnocchi, Ricotta, Apple, Almond (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, Truffle Brie, Truffle & Parmesan Chips 23
- Flat Iron Steak, (served medium rare), Chimichurri 15
- Hereford 10oz Ribeye 29
- Black Aberdeen Angus 21oz Chateaubriand for Two, Jenga Chips 45pp
- Sauces, Green Peppercorn, Béarnaise, Horseradish Cream 1

## Nibbles

- Maldon Sea Salt & Black Pepper Popcorn (vg) 4
- Marinated Nocellara Olives (vg) 5.5
- Mixed Spiced Nuts (vg) 4.5
- Pork Scratching's 5.5
- St John's Sourdough & Salted Butter (v) 3

## Bar Food

- Avocado, Poached Eggs & Chilli, Sourdough (v) 10
- Hummus & Falafel Wrap, Pomegranate (vg) 10
- Steak Sandwich, Oglesfield Cheese, Caramelised Onions 14
- 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

- Black Truffle Chips 9
- Mashed Potato, Green Sauce 4
- Triple Cooked Chips 5
- Shoestring Fries 4
- Chantenay Carrots, Parsley 4
- Baby Leaf Salad 4
- Green Beans, Shallots 5
- Garlic Mushrooms 5
- Steamed Spinach 5.5

## Puddings

- Ice Cream & Sorbet 6
- Bramley Apple Crumble, Vanilla Ice Cream 6
- Dark Chocolate Mousse, Ginger, Beetroot 6
- Pistachio Cheesecake, Plums, Yoghurt 7
- Custard Tart, Blackberry Ice Cream 6
- 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

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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

## Spritz Serves

**Brit Spritz 14**  
Kamm & Sons, Elderflower, Sparkling Wine, Cucumber, Grapefruit

**The Belvedere Spritz 14**  
Vodka, Lillet Blanc, Tonic, Grapefruit, Thyme

**Rich Spritz 16**  
Grapefruit Gin, Lillet Rouge, Veuve Rich Champagne, Pineapple, Mint

## Cocktail Pitchers – serves 4

**Somerset Sparkle 42**  
Pear Cider, Apple Vodka, Elderflower, Morello Cherry

**Claret Cobbler Fizz 42**  
Red Wine, Elderberry Port, Raspberries, Peaches, Mint, Citrus Fruit, Prosecco

**Royal Berry Mojito 52**  
White Rum, Sugar, Fresh Lime, Summer Berries, Pommery Champagne

## 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 70 / Magnum 135  
**Pommery Summertime Blanc De Blancs**, Bottle 100  
**Pommery Grand Cru Vintage 2006**, Bottle 120  
**Pommery Cuvee Louise 2002**, Bottle 225

## Veuve Clicquot Rich

Glass 18 / Bottle 90  
A sweet champagne served over ice with either pineapple, cucumber or grapefruit

## Rose Champagne

**Veuve Clicquot Rose NV**, Glass 18 / Bottle 90 / Magnum 170  
**Pommery Apanage NV**, Bottle 100  
**Ruinart Rose NV**, Bottle 110  
**Louis Roederer Vintage Rose 2011**, Bottle 130  
**Moet & Chandon Grand Vintage Rose 2006**, Bottle 160  
**Laurent Perrier Rose NV**, Magnum 220  
**Krug Grande Cuvee Rose NV**, Bottle 350  
**Dom Perignon Vintage Rose 2003**, Bottle 370

## 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 Wine

**Chateau La Gordonne**, Provence, 2016, Glass 10 / Bottle 39  
**Whispering Angel**, Provence, 2016, Glass 12.5 / Bottle 49  
**Sancerre**, Loire, 2015, Glass 14 / Bottle 54  
**Domaines Ott**, Clos Mireille, Provence, 2016, Bottle 79  
**Whispering Angel Jeroboam** 190  
**Domaine Ott Jeroboam** 310

## White Wine

**Pinot Grigio**, Castel Firmian, Trentino, IT 2016, Glass 10 / Bottle 39  
**Sauvignon Blanc 'Attitude'** Loire, FR 2016, Bottle 40  
**Riesling Old Vines**, Langmeil, Eden Valley, AUS 2015, Glass 11 / Bottle 46  
**Gavi di Gavi**, La Meirana, Piemonte, IT 2015, Glass 12 / Bottle 49  
**Chablis**, Prieure St Come, Burgundy, FR 2015, Glass 14 / Bottle 57  
**Cervaro**, Castello della Salla, Umbria, IT 2014, Bottle 95

Champagne 150ml, Wine 175ml and 125ml available on request  
Vintages are subject to change