



MEWS' CLASSICS

Mews House Burger, Smoked Cheddar, Bloody Mary Relish, Chips **20**

Mews Truffle Burger, Charcoal Bun, Truffle Brie & Mayonnaise, Truffle Chips **23**

Beer Battered Fish & Chips, Crushed Peas, Tartare Sauce **18**

Mews of Mayfair source high welfare & accredited beef & pork which is outdoor bred, outdoor reared & free range.

All our rare breed beef comes from farms located in the Yorkshire Dales,

aged minimum 30 days & butchered in-house. Breeds include White Park, Longhorn, Dexter & Hereford.

NEW YEARS EVE

MEWS' MASQUERADE EVENT

Put on your mask and slip in to something more stylish for a New Year's Eve to remember. This year we are dimming the lights and donning a disguise for our Mews of Mayfair Masquerade.

Experience the glamour of our Lounge Bar and enjoy an evening complete with live music and gorgeous décor.

There will be prizes for the best mask and a photo booth so dress to impress!

With tickets starting at £20, you won't find another night quite like this in Mayfair.

Tickets available on DesignMyNight.com

BOTTOMLESS BRUNCH

Weekend Brunch Menu available 11am-5pm every Saturday & Sunday.

2 COURSES £20 | 3 COURSES £28

Add on bottomless Bloody Mary's, Bellini's, Mimosa's & Prosecco

£20 PER PERSON

Please Advise Your Server Of Any Allergies (v) Denotes Vegetarian (vg) Denotes Vegan
A 12.5% Discretionary Service Charge Will Be Added To Your Bill



FOR THE TABLE

Mammoth Olives (vg) **5**

Mixed Spiced Nuts (vg) **5.5**

Sourdough Bread, Rapeseed Oil, Balsamic (vg) **4**

Padron Peppers (vg) **7**

STARTERS

Cream of Celeriac Soup, Pain d'Épices, Sherry Caramel (v) **7.5**

Chalk Stream Trout, Bitter Lemon & Avocado, Rye **11.5**

Seared Scottish Scallops, Heritage Cauliflower, Smoked Bacon **15**

Roast Delica Pumpkin, Chicory, Goats' Cheese, Walnut-Honey Dressing (v) **9.5 / 13.5**

Loin of Yorkshire Venison, Beetroot, Pickled Blackberries **13**

MAINS

Fillet & Shin of Beef, Horseradish Mash, Cavolo Nero **30**

Heritage Cauliflower, Truffle Potato, Caper & Raisin Dressing (v) **15.5**

Red-Legged Partridge, Jerusalem Artichokes, Broccoli, Pomegranate Jus **25**

Caesar Salad, Crispy Bacon, Soft Boiled Egg, Parmesan **12**

Old Spot Pork Belly, Braised Leek, Girolles, Cider Jus **18**

Chickpea & Quinoa Burger, Red Pepper Relish, Rocket (v) **14**

Market Fish of the Day - Please See Your Server **M/P**

JOSPER WOOD GRILL

(ALL SERVED WITH CHIPS)

Spatchcock Poussin, Harissa Yoghurt **19**

Dexter 8oz Sirloin **21**

Cote de Boeuf 35oz for Two **65**

Sauce Add-Ons:

Peppercorn **3** / Béarnaise **3**

SIDES TO SHARE

Winter Slaw **5**

Broccoli, Romesco, Almonds **6**

Roasted Roots **5**

Fries **5** with Black Truffle & Parmesan **9**

Macaroni Cheese **7** with Black Truffle **10**

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