

## MEET ME AT MEWS

### **Private Dining Room**

15-28 people  
8am-1am

### **First Floor Brasserie**

Monday-Saturday 12pm-11pm  
Sunday Lunch 12pm-5pm

### **Lounge Bar**

Thursday – Saturday 6pm-1am  
Available for Private Parties up to 150 people

### **One Gin at Mews Gallery**

30-40 people  
Cocktail & Canape Functions  
1130am-1030pm

### **Wine Room & Bar**

Wine & Cigar Boutique  
10-16 people seated / 15-25 people standing  
Bespoke Wine & Cocktail Tastings  
Private Dining

### **Cocktail Bar**

60 people  
Cocktail & Canape Functions  
Tuesday-Friday 2pm-11pm / Saturday 11am-11pm / Sunday 11am-9pm

### **Hummingbird Private Room**

Book online at [www.mewsofmayfair.com](http://www.mewsofmayfair.com)  
or call 0207 518 9388 option 3 for events

We cater for all kinds of special events.

Private dining available for up to 70 people and canape parties for up to 150 people.

[events@mewsofmayfair.com](mailto:events@mewsofmayfair.com) OR [www.mewsofmayfair.com](http://www.mewsofmayfair.com)

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*Mews*  
**OF MAYFAIR**

[www.mewsofmayfair.com](http://www.mewsofmayfair.com)

*Mews*  
**COCKTAIL  
BAR**

NIBBLES

**Nocellara Olives** (v) 4 / **Salted Almonds** (v) 5.5

**Black Truffle & Mozzarella Arancini** (v) 6

**Aubergine & Courgette Arancini** (vg) 5

**Honey-Roasted Pork Belly Bites** - Apple Sauce 8

**Calamari** - Garlic, Sweetcorn, Sweet Chilli 10

**Ham Hock & Prosciutto Croquettes** - Mustard Aioli 6

SHARING BOARDS

**Selection of Cheese** : Bread, Fig Preserve & Ale Chutney (v) 13

**Charcuterie Board** : Focaccia, Pickles, Grapes, Chutney 15

**Mixed Board** : Cheese & Charcuterie 15

If you have any specific dietary requirements or food allergies,  
please speak to a member of our team.

*Mews*  
**COCKTAIL  
BAR**

AFTERNOON CHAMPAGNE TEA

Served in the traditional three-tiered way,  
the much-loved classic with a Mews twist:

- Served Monday to Friday 2pm - 5pm / Weekends 12pm - 5pm -

Comes courtesy of executive chef Andrew Bennet  
who brings his signature flair for seasonal ingredients to the table.

Serve that familiar afternoon slump and re-energise on a selection  
of fine delightful sandwiches, scones with homemade jam, clotted cream  
and an assorted selection of fancies and cakes.

**£40/person**

*“There are few hours in life more agreeable than the hour dedicated to the ceremony known as  
afternoon tea.”*

**Henry James**



## COCKTAIL MASTERCLASS

The perfect way to start your night out.

Enjoy a complimentary Bellini on arrival.

Discover the secret of our handcrafted cocktails,  
and learn more about the classics with our expert mixologists.

Pass behind the scene and mix your own drink.

£35 per person

Speak with our staff to book your Cocktail Masterclass session.



## NIBBLES

### PIZZA PLANKS

**Truffle** : Mozzarella, Porcini Mushroom, Black Truffle, Truffle Oil (v) 9

**Diavola** : Tomato, Mozzarella, N'duja Sausage, Fresh Chilli, Parmesan 8

**Pepperoni** : Tomato, Mozzarella, Pepperoni, Parmesan 9

**Buffalo Margherita** : Tomato, Buffalo Mozzarella, Parmesan (v) 7

### PIZZA WRAPS

**Classic** : Tomato, Red Pepper, Onion, Mozzarella (v) 7

**Pollo** : Chicken, Spring Onion, Marscapone, Mozzarella 8

**Triple Cheese & Truffle** : Scamorza, Aged Cheddar, Mozzarella, Black Truffle (v) 8

### PASTA

**Rigatoni Al Funghi** : Black Truffle, Porcini Mushroom (v) 8

**Crab Squid Ink Linguine** : White & Brown Crab, Fresh Chilli, Parsley, Bisque 12

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*News*  
**COCKTAIL  
BAR**

HOUSE COCKTAILS

**Italian Job 10**

Martini Rosso, Campari, Limoncello, Soda

**Saliza Sour 11**

Saliza Amaretto, Chambord, Pineapple, Lemon Emulsion

**The Southern Diplomat 12**

Evan Williams Bourbon, Diplomatico Reserva Rum, Chestnut Liqueur, Toasted Pecan, Atzec Chocolate Bitters

**Cherry Bourbon Sour 12**

Evan Williams Bourbon, Cherry Heering, Lemon, Vanilla Meringue

**Burnt Orchard 15**

QuiQuiRiQui Mescal, Lagavulin 16yr, Orange, Lemon, Honey, Salt

12.5% discretionary service charge is added to all bills.

*News*  
**COCKTAIL  
BAR**

NON ALCOHOLIC COCKTAILS

7.5

**Exotic Indulgence**

Fresh Strawberries, Passionfruit, Apple Juice, Cranberry

**Elemis Fizz**

Lychee Juice, Fresh Lime, Lemonade

FRESH JUICES

5

**Orange**

**Apple**

**Pink Grapefruit**

BOTTLED SOFT DRINKS

**Franklin & Sons**

4

**Original Lemonade**

**Indian Tonic**

**Light Indian Tonic**

**Original Ginger Ale**

**Scottish Soda Water**

**Brewed Ginger Beer**

**Apple & Rhubarb**

**Wild Strawberry & Scottish Raspberry**

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# News

## COCKTAIL BAR

### RUM

	5cl	Bottle
<b>El Dorado 3yr, White Rum</b> - Guyana	8	150
<b>El Dorado 12yr</b> - Guyana	10	180
<b>El Dorado 15yr, Special Reserve</b> - Guyana	13	
<b>El Dorado 25yr, Grand Special Reserve</b> - Guyana	95	
<b>Blackwells Dark Rum</b> - Jamaica	8	
<b>Goslings Black Seal</b> - Bermuda	9	165
<b>Goslings Family Reserve Old Rum</b> - Bermuda	12	
<b>Diplomatica Reserve Exclusiva</b> - Venezuelan	11	
<b>Ron Zacapa Sistema Solera 23</b> - Guatemalan	14	
<b>Ron Zacapa Centenario XO, Solera Gran Reserva</b> - Guatemalan	25	
<b>Mount Gay XO</b> - Barbados	11	
<b>Plantation XO</b> - Barbados	14	

### COGNAC / CALVADOS

	5cl	Bottle
<b>Hennessey VS</b>	9	
<b>Hennessey XO</b> - <i>available on ice</i>	30	400
<b>Hennessey Paradis Imperial</b>	300	
<b>Hennessey Ellipse</b>	500	
<b>Hine Antique XO</b>	25	
<b>Remy Martin XO</b>	35	
<b>Dupont VSOP</b>	11	

Franklin & Son Mixers are Charged on Individual Drinks at £3 / 2.5cl available on request  
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# News

## COCKTAIL BAR

### HOUSE COCKTAILS

#### **Kew Garden Cooler 10**

Whitley Neil Small Batch, Aperol, Pink Grapefruit, Cucumber

#### **The Redneck 12**

Rittenhouse Rye, Campari, Punt e Mes, Cherry Heering, Xpre Coffee Liqueur

#### **Ginger-Pisco Sour 13**

Macchu Pisco, Ginger, Lemon, Egg White, Angustora

#### **The Mayfair Tart 13**

Belvedere Vodka, Fresh Raspberries, Ginger, Honey, Lime, Ginger Ale

#### **Lily's Cartel 14**

Machu Pisco, Aperol, Blood Orange, Lemon, Prosecco

12.5% discretionary service charge is added to all bills.

# News COCKTAIL BAR

## COCKTAILS

### Lemon Drop 14

Belvedere, Acqua di Cedro, Cointreau, Lemon

### Debonaire 14

Belvedere, Lillet Rouge, Cointreau, Cranberry, Lime

### Blossom 14

Whitley Neil Small Batch, Cointreau, Campari, Lemon, Grapefruit

### Punch Romaine 14

El Dorado 3yr, Dry White, Orange, Lemon, Egg White, Veuve Clicquot Brut

### Hennessy Royale 16

Hennessy VS, Apple, Lime, Honey, Veuve Clicquot Brut

# News COCKTAIL BAR

## VODKA

	5cl	Bottle	Magnum
<b>Belvedere Vodka</b> - Poland	8	150	300
<b>Belvedere, Single Estate Rye, Smogory Forest</b> - Poland	9		
<b>Belvedere, Single Estate Rye, Lake Bartezek</b> - Poland	9		
<b>Black Cow, Pure Milk Vodka</b> - England	8.5		
<b>Stolichnaya Elite</b> - Russia	9		
<b>Beluga Noble</b> - Russia	10	180	
<b>Marmont</b> - Siberia	10	180	

## TEQUILA

	5cl	Bottle
<b>Lunazul Blanco</b>	8	150
<b>Lunazul Reposado</b>	8.5	160
<b>Patron XO Cafe</b>	9	
<b>Casamigos Blanco</b>	13	
<b>Casamigos Reposado</b>	13.5	
<b>Casamigos Anejo</b>	14	
<b>Hacienda de Chihuahua Sotol Reposado</b>	12	210
<b>Hacienda de Chihuahua Sotol Anejo</b>	15	250
<b>QuiQuiRiQui Mescal, Espadin Joven</b>	9	

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# Mews

## COCKTAIL BAR

### GIN

#### FRESH & DRY

	5cl	Bottle
<b>Sipsmith, England</b> - bold juniper flavours, lemon zest, orange	8	150
<b>Martin Millers, Iceland</b> - hints of lemon, lime, nutmeg	8	
<b>Fifty Pounds Gin, England</b> - minty freshness, lemon, lime,	8	
<b>Aviation, USA</b> - full-bodied, spicy, floral	8.5	
<b>Hendricks, Scotland</b> - classic juniper, cucumber, damask rose	8.5	
<b>Scapegrace Premium, New Zealand</b> - spicy clove, fresh lemon peel	9	
<b>Tanqueray, England</b> - fruity notes, spicy, zesty	8	
<b>Tanqueray 10, England</b> - full-bodied, grapefruit, lime	10	175

#### HERBACEOUS & PUNCHY

<b>Whitley Neil, Small Batch, England</b> - spicy, rich, acacia honey, citrus	8	150
<b>East London Gin, Batch #2, England</b> - angelica root, thyme, lemon	8	
<b>Boodles Dry Gin, England</b> - smooth nutmeg tones, sage, rosemary	9	165
<b>Porters Gin, Scotland</b> - pink peppercorn, orris root, citrus	9	
<b>Deaths Door, USA</b> - hints of fennel, coriander seed, fresh citrus	10	
<b>Monkey 47, Germany</b> - complex, powerful citrus, wooded pine	12	150

#### AROMATIC & SWEET

<b>Jensons Old Tom, England</b> - lavender, liquorice root, grapefruit, coriander seed	8	
<b>Zuidam Dutch Courage Dry, Holland</b> - vanilla, caramel, oak	9	
<b>Revenge Navy Gin, Italy</b> - spicy red berries, cardamon	15	

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# Mews

## COCKTAIL BAR

### COCKTAILS

#### Vieux Carre 15

Hennessey VS, Bourbon, Cocchi di Torino, Dom Benedictine, Aromatic Bitters

#### Pink Lady 15

Whitley Neil Small Batch, Dupont Calvados, Grenadine, Honey, Lemon Emulsion

#### Rosita 15

Lunazul Reposado, Punt e Mes, Lillet Blanc, Campari, Angostura, Lemon

#### Trinidad Sour 16

Angostura, Rittenhouse Rye, Orgeat, Lime

#### Mews Punch 12

Belvedere Vodka, Peach Liqueur, Passionfruit, Apple, Lemongrass

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# News COCKTAIL BAR

## CHAMPAGNE

- Veuve Cliquot NV **18 / 85**  
 Veuve Cliquot Rich (Demi-Sec) **22 / 95**  
 Moet Chandon, Grande Vintage 2008 **125**  
 Dom Perignon 2009 **325**  
 Krug Grande Cuvee NV **375**  
 Cristal 2008 **450**

## ROSÉ CHAMPAGNE

- Veuve Cliquot Rosé NV **20 / 95**  
 Ruinart Rosé NV **135**  
 Krug Grande Cuvee, Rosé, NV **450**

## OTHER CHAMPAGNE & SPARKLING WINE

- Ruinart "Blanc De Blanc" NV **150**  
 Prosecco, DOCG, Italy **9.5 / 48**

12.5% discretionary service charge is added to all bills.  
 Servings are 12.5cl by glass and 75cl by bottle

# News COCKTAIL BAR

## BLENDED WHISKY

	5cl	Bottle
<b>Chivas Regal, 12yr</b> - light, smooth, balanced	8	150
<b>Chivas Regal, 18yr</b> - oaky spice, dried fruits, vanilla	15	240
<b>Chivas Royal Salute 21yr</b> - burnt orange, dark chocolate, rich & complex	25	
<b>Johnnie Walker Blue Label</b> - velvety aromatic smoke, nutty fruits, dark chocolate	32	480

## IRISH WHISKEY

	5cl	Bottle
<b>Jamesons</b> - smooth woodiness, sweet nuttiness	8	
<b>Jamesons Gold</b> - spicy oak, stewed fruit, honey	22	
<b>Bushmills</b> - smooth, sweet, warming	8	
<b>Green Spot, Single Pot, Bordeaux Finish</b> - velvet maltiness, gentle fruit	14	235
<b>Yellow Spot, 12yr</b> - well balanced spicy sweetness, buttered rye	16	
<b>Midleton Very Rare</b> - intensely aromatic, floral honey, crunchy fruit, vanilla, ginger toffee	30	

## JAPANESE WHISKEY

	5cl	Bottle
<b>Hakushu Distillers Reserve</b> - grapefruit, mint, smokey herbs	15	
<b>Hibiki Harmony</b> - candied orange peel, white chocolate, hint of Japanese oak	15	
<b>Hakushu, 12yr Distillers Reserve</b> - subtle smokiness, poached pear	25	

## EXCLUSIVE RESERVES

	5cl	Bottle
<b>Aberlour, First Cask</b> 1974 (Btl 122)	35	
<b>Macallan, First Cask</b> 1973, 20yr	60	
<b>Macallan, First Cask</b> 1965 (Btl 1056)	65	

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# News

## COCKTAIL BAR

### SINGLE MALT WHISKY

	5cl	BBottle
<b>HIGHLANDS</b>		
<b>Glenmorangie, 10yr Original</b> - honeyed fruit, subtle spice	9	165
<b>Glenmorangie, 12yr Quinta Ruban</b> - minty chocolate, walnuts, hints of orange	11	195
<b>Glenmorangie, 12yr Nectar D'Or Sauternes</b> - ginger, nutmeg, lemon meringue	12.5	
<b>Glenmorangie, 12yr Lasanta Sherry Cask</b> - orange, nutty chocolate, sherry finish	12.5	
<b>Glenmorangie, 18yr</b> - silky citrus, molten honey, nutty dryness	20	
<b>Glenmorangie, Signet</b> - sweet dark chocolate, toasted spice, coffee	28	
<b>Glenmorangie, 25yr</b> - full-bodied, creamy, floral, fruity	50	
<b>Clynelish, 14yr</b> - honeyed citrus, peaty spices, hints of brine	10	
<b>Glenturret, Triple Wood</b> - well-rounded oak, smooth marzipan, coconut	12	
<b>ISLAY</b>		
<b>Ardbeg, 10yr</b> - peaty, smokey, spicy sweetness	10	180
<b>Lagavulin, 16yr</b> - peaty, sweet, but not overpowering	15.5	255
<b>LOWLANDS</b>		
<b>Auchentoshan, Three Wood</b> - intense, sweet, complex	12	
<b>CAMBELTOWN</b>		
<b>Springbank, 15yr</b> - full & rich, creamy fruits, oaked tannins with a hint of spice	17.5	
<b>SPEYSIDE</b>		
<b>Macallan 12yr Triple Cask</b> - rich malt, smooth vanilla	12	

# News

## COCKTAIL BAR

### WHITE WINE

- 2018 Picpoul De Pinet** - Beauvignac, Languedoc, France **9 / 34**
- 2017 Torrontes** - Terrazas De Los Andes, Mendoza, Argentina **10 / 36**
- 2017 Chenin Blanc** - Waterford Estate, Stellenbosch, South Africa **39**
- 2017 Grüner Veltliner** - Peter Schweiger, Kamptal, Austria **13 / 47**
- 2018 Gavi Di Gavi** - La Meirana, Piemonte, Italy **14 / 49**
- 2016 Mâcon-Loché** - En Près Fôret, Clos de Rocs, Burgundy, France **54**
- 2017 Sancerre** - Le MD de Bourgeois, Loire, France **76**
- 2016 Cervaro** - Castello Della Salla, Umbria, Italy **120**

### RED WINE

- 2018 Pinot Noir** - Moulin de Gassac, Languedoc **9 / 34**
- 2016 Malbec 'Selection'** - Terrazas De Los Andes, Argentina **11 / 39**
- 2016 Dolcetto D'Alba** - Elvio Cogno, Piedmont, Italy **12 / 46**
- 2013 Bourgogne Pinot Noir** - Dom. Taupenot-Merme, Burgundy, France **58**
- 2015 Fleurie** - Domaine de Fa, Beaujolais, France **63**
- 2013 Red Medallion** - Napier Winery, Wellington, South Africa **68**
- 2015 Chateauneuf du Pape** - Dom Grand Veneur, Alain Jaume, Rhône, France **98**

### ROSÉ

- Pinot Grigio** - Mannara, Veneto, Italy 2017 **7.5 / 29**
- Chateau Hermitage St-Martin** - Cotes de Provence, Grande Cuvee 2017 **14 / 50**
- 2018 Bandol** - Mas de la Rouvière, Provence, Bandol, France **18 / 68**

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# News COCKTAIL BAR

## BEER

### DRAUGHT

Award winning Purity Brewery is based on a working farm in the beautiful Warwickshire countryside. Established in 2005 by two beer-loving friends, Purity is committed to brewing beer with a conscience. Their brewery practices are designed to be environmentally friendly and in some cases, environmentally enriching, as in the case with their wetlands. The beers are also vegan certified.

	Half Pint
<b>Lawless Unfiltered Lager, 4.5%</b>	4
<b>Bunny Hop Session IPA, 3.5%</b>	4

### BOTTLED & CANNED

<b>Bobby Beer, 4.2%</b> - British Pilsner, Cotswolds, UK (33cl)	6
<b>Hoffmeister, 5%</b> - Bavarian Helles Lager, Germany (33cl)	6
<b>Bethnal Pale Ale, 5.5%</b> - Redchurch Brewery, London, UK (33cl)	7
<b>UBU Amber Ale, 4.5%</b> - Warwickshire, UK (50cl)	8
<b>Windrush Stout, 5%</b> - Brixton Brewery, London (33cl)	7
<b>Green &amp; Pleasant Natural Cider, 6%</b> - Hertfordshire, UK (33cl)	5
<b>Galipette Cidre Brut, 4.5%</b> - Brittany, France (33cl)	6

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# News COCKTAIL BAR

## BOURBON

<b>KENTUCKY</b>	5cl	Bottle
<b>Evan Williams, Extra Aged</b> - smooth caramel, spicy oak, leathery	8	150
<b>Buffalo Trace</b> - smooth, light, easy-drinking	8.5	
<b>Buffalo Trace, White Dog Mash</b> - popcorn, yeast, no burn	10	
<b>Makers Mark</b> - vanilla, almond, cinnamon	8.5	
<b>Old Fitzgerald Larceny, Small Batch</b> - very smooth, 92 proof	9	165
<b>Elijah Craig, Small Batch</b> - nutty vanilla, coconut, dark fruits, caramel	11	
<b>Woodford Reserve</b> - rich, full, extra smooth, dried fruit, sweet spice	10	180
<b>Blantons Special Reserve</b> - smooth vanilla, honey, dried fruits	11	

### TENNESSEE

## RYE BOUBON

	5cl	Bottle
<b>Sazerac Rye, 6yr</b> - long & smooth, cinnamon, honey, vanilla	10	
<b>Rittenhouse Straight Rye</b> - long & smooth, honey, oak, tobacco, caramel	11	180

## EXCLUSIVE RESERVES

	5cl	Bottle
<b>William Larue Weller, Unfiltered</b> - marshmallow, salted almonds, nougat, figs & dates	30	
<b>Eagle Rare, 17yr Antique Collection</b> - burnt caramel, orange peel, cherry, vanilla	35	500
<b>E.H.Taylor, Small Batch</b> - caramel, butterscotch, liquorice, peppery tobacco		300
<b>E.H.Taylor, Single Barrel</b> - sweetness balanced with tobacco & dark spices		300
<b>George T Stagg</b> - voted Bourbon of the year 2012 & 2nd best whiskey in the world	40	
<b>Thomas H Handy Sazerac Rye 2013</b> - spice turns to sweetness of candied orange & toffee		300
<b>Thomas H Handy Sazerac Rye 2014</b> - complex, unique, sweet hints of cinnamon & clove		400

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