

Opening Times

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

Afternoon Tea served daily from 12 to 5pm



MEWS

Brasserie Menu

Bottomless Brunch

Weekend Brunch Menu available 11am-5pm

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

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

Starters

Wild Nettle, Spinach & Potato Soup (vg) 6
Wye Valley Asparagus, Poached Egg, Truffle Dressing (v) 9
Gin & Tonic Cured Salmon, Pickled Cucumber, Dill Mayonnaise 11
Smoked Ham Hock, Peppered Pineapple, Crackling 8
Grilled Octopus, Chorizo, Sauce Vierge 12

Salads

Greens & Grains, Spinach, Freekah, Sultanas (vg) 12
Caesar Salad, Crispy Bacon, Soft Boiled Hens Egg, Parmesan 12
Grilled Goat's Cheese, Heritage Beetroot, White Balsamic (v) 13
Salt Beef & Watercress, Lincolnshire Poacher, Roasted Onions, Rye, Salsa Verde 14
Salad Add-Ons, Halloumi 3, Chicken 3, Grilled Goat's Cheese 6, Lobster 7

Mains

Pan-Roasted Cod, N'duja, Clams & Broccoli 22
Welsh Mussels, White Wine, Shallots, Parsley, Chips 18
Fish & Chips, Crushed Peas, Tartare Sauce 22
Corn-fed Chicken Breast, Peas & Asparagus, Confit Tomato, Black Garlic Aioli 18
Tagliatelle, Sun-dried Tomato Pesto, Wild Rocket & Parmesan (v) 13
Polenta, Grilled Calcot Onions, Tenderstem Broccoli, Citrus & Tomato Jam (vg) 13
Macaroni Cheese, Small 7, Large 12,
Smoked Ham Hock 9 / 14, Black Truffle 12 / 20, Lobster 12 / 20

Jasper Wood Grill All Grills are served with Triple Cooked Chips

Our Jasper Grill allows charcoal flavours induced by natural firewood to all our grills. It's also allows the perfect balance of texture and juiciness.

Mews of Mayfair source high welfare and accredited beef including Hereford beef, one of the oldest British native breeds, naturally grazed & aged 28 days. We also source pork which is outdoor bred, outdoor reared and free range.

Mews Burger 18, Cheese or Bacon 19, Lobster 26
Mews Truffle Burger, Charcoal Bun, Truffle Brie 23
Barnsley Lamb Chop, Tabouleh, Harissa 19.5
Atlantic Swordfish, Caponata, Salsa Verde 24.5
Hereford 10oz Ribeye 29
Shorthorn 8oz Fillet 33
Black Aberdeen Angus 21oz Chateaubriand for Two 45pp

Additional Sauces, Green Peppercorn, Béarnaise, Horseradish Cream 2

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.



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Prix-Fixe Menu

Monday to Friday 12noon-7.00pm & 10.00pm to 11pm

Saturday 5pm to 7.00pm & 10.00pm to 11pm

Two Courses 19.95

Wild Nettle, Spinach & Potato Soup (vg)
Smoked Ham Hock, Peppered Pineapple, Crackling
Greens & Grain Salad, Spinach, Freekah, Sultanas (v)

Tagliatelle, Sun-dried Tomato Pesto, Wild Rocket & Parmesan
Pan-Roasted Seabream, Broccoli, N'duja Butter Sauce
Chicken, Leek & Tarragon Pie, Mixed Salad

Maximum party size 8. Menu only available in the 1st Floor Brasserie

Wines of the Month

White

Dao Branco Prunus, Portugal 2016

A clean, well-rounded wine with complex aromatic aromas of fresh herbs, peach and honeydew. Well balanced with good fruit intensity

Red

Pinot Noir Reserva Pionero Morande Casablanca Valley Chile 2016

A pure and elegant Pinot Noir with notes of raspberry and gentle spice on the nose. The palate is light and silky in texture.

175 ml Glass 7.5 500ml Carafe 18 75cl Bottle 27

Sides

Tomato & Onion Salad, Balsamic 5 **Steamed Spinach 5.5**
Seasonal Mixed Vegetables 5 **Buttered Jersey Royals 5.5**
Tenderstem Broccoli 5
Fries 5.5 with Black Truffle & Parmesan 9

Puddings

Coconut Pannacotta, Poached Rhubarb (vg) 6
Sticky Toffee Pudding, Vanilla Ice Cream 8.5
Dark Chocolate Mousse 7
Mews Banoffee Pie (serves 2-4) 18
Ice Cream & Sorbet 6
Mews Farmhouse Cheese Plate (v) 9
Golden Cross Ash Goats Cheese, Organic Perl Las Blue, Organic Celtic Promise, Grape Chutney, Celery, Biscuits

Please advise your server of any allergies.

(v) Denotes vegetarian (vg) Denotes vegan



MEWS

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