

WEEKDAYS  
Lunch 12 - 3 / Dinner 5 - 11

# Mews BRASSERIE

WEEKENDS  
Brunch 11 - 5 / Saturdays 5 - 11

## ~ DRINKS ~

BELLEND A PROSECCO DOCG  
9.5

VEUVE CLICQUOT NV BRUT  
18

VEUVE CLICQUOT NV ROSE  
22

PABLO PICASSO 13  
Suze D'Autrefois  
Lemon  
Tonic

ILLEGAL MARRIAGE 17  
Veuve Clicquot Champagne  
Orange Sherbet  
Berries

PUBLIC SCANDAL 13  
Elderflower & Lavender  
Strawberry Kombucha  
Prosecco

GLAMOUROUS ARTIST 13  
Tanqueray Dry Gin  
Rhubarb Liqueur  
Raspberries & Lemon  
Vanilla Emulsion

## ~ SALADS ~

CHICKEN CAESAR SALAD  
Crispy Bacon, Soft Boiled Egg, Parmesan  
(Replace Chicken with Haloumi)  
15

CRISPY DUCK SALAD  
Shredded Duck Leg, Pak Choi, Red Peppers, Frisse, Runner Bean, Sesame, Soy & Ginger Dressing  
16

CHICKPEA & GRILLED VEG SALAD  
Gem Lettuce, Spiced Nuts, Harissa & Lime Dressing  
10  
(TOP UP WITH HALOUMI £4)

## ~ STARTERS ~

COURGETTE CANNELLONI (v)  
Spinach & Ricotta, Lemon Oil

THREE-CHEESE SOUFFLÉ (v)  
Apple, Candied Walnuts & Pomegranate Salad

BUBBLE & SQUEAK  
Poached Egg, Pancetta, Brown Butter Hollandaise

THAI ROASTED CAULIFLOWER (vg)  
Puffed Wild Rice, Coriander Mayo

MACKEREL PATE  
Green Apple, Radish, Rye Toast

## ~ CHEFS FAVOURITES ~

MOROCCAN SPICED LAMB SHANK  
Aubergine Caviar, Pistachio Crusted Carrots  
30

VEAL SALTIMBOCA  
Rosemary Roasted Potatoes, Cime di Rapa, Lemon Butter Sauce  
22

SALT-BAKED CELERIAC (v)  
Goats' Curd, Wild Mushroom & Lovage Pesto  
18

SALMON EN PAPILLOTE  
Fennel, Clams & Preserved Lemon  
20

## ~ MAINS ~

MUSHROOM MISO SOUP  
Udon Noodles, Pak Choi

ROASTED DELICA PUMPKIN (vg)  
Orange-Braised Chicory, Puy Lentils, Sherry Vinegar Onions

PAN-FRIED HAKE  
Celeriac Mash, Roasted Black Iberico Tomato & Chorizo Stew

MAC 'N CHEESE  
Triple Cheese Sauce with Choice of Chorizo or Truffle (v)

MEWS TRUFFLE BURGER & FRIES  
Truffle Brie, Truffle Mayo, Truffle & Parmesan Chips, Charcoal Brioche Bun

8OZ RIBEYE STEAK  
Choice of Garlic Butter, Bearnaise or Peppercorn Sauce

CHATEAUBRIAND FOR 2  
Rocket Salad & Bearnaise Sauce

## ~ NIBBLES ~

NOCELLARA OLIVES (vg)  
5

SPICED NUTS (v)  
5.5

SOUROUGH BREAD (v)  
Salted Butter  
4

PADRON PEPPERS (vg)  
7

SCOTCH EGG  
Homemade Brown Sauce  
5.5

CRISPY SQUID  
Smoked Chilli Jam, Charred Lime  
10

CHARCUTERIE  
Served with Fresh Baguette  
25

WHOLE BAKED CAMEMBERT  
Truffle Honey, Sourdough Crostini  
20

## ~ SIDES ~

TENDERSTEM BROCCOLI (vg)  
6

BLACK TRUFFLE & PARMESAN FRIES  
8

BOWL OF FRIES  
5

ROSEMARY ROASTIES  
5

## ~ WORKING LUNCH ~

STEAK SANDWICH  
Ciabatta, Rocket, Cheese, Onion Rings  
17.5

AVOCADO & POACHED EGGS (vg)  
On Sourdough  
10.5

FISH FINGER WRAP  
Crushed Peas, Rocket, Tartare  
10

CHICKPEA & QUINOA BURGER  
Red Pepper Relish, Tzatziki, Chips  
14

www.mewsofmayfair.com

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

@mewsofmayfair #MeetMeAtMews

*Mews*  
**OF MAYFAIR**

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