

# Mews

## BRASSERIE

### ~ WEEKEND BRUNCH ~

GREEN OLIVES (VG) 5

SOYDOUGH, SALTED BUTTER (V) 4

PADRON PEPPERS (VG) 7

CHARCUTERIE 25

BAKED CAMEMBERT, TRUFFLE HONEY (V) 20

### ~ SET MENU ~

2-COURSES 25PP

SMOKED SALMON PANCAKES  
EGGS BENEDICT / FLORENTINE (V)

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ARTICHOKE BOWL (VG)  
MEWS BACON & EGGS

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MIXED BERRY PANCAKES (V)  
CINNAMON FRENCH TOAST (V)

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ADD BOTTOMLESS PROSECCO,  
MIMOSAS & BELINIS FOR 25PP  
WITH ANY 2 COURSES

### ~ SMALL PLATES ~

GOATS' CHEESE, ASPARAGUS & COURGETTE TARTLET, TOMATO & SHALLOTS (V) 11

SMOKED SALMON & DILL PANCAKES, LEMON & HORSERADISH CREME FRAICHE 10

CHARGRILLED ASPARAGUS, POACHED EGGS, PECORINO, CIABATTA CRISP BREAD 9

THAI ROASTED CAULIFLOWER, PUFFED WILD RICE, CORIANDER MAYO (VG) 11.5

GARDEN PEA & MINT SOUP, CRISPY QUAILS' EGG, WATERCRESS (V) 6

COCONUT YOGHURT, SEASONAL FRUIT, GRANOLA CRUMB (V) 7

### ~ LARGE PLATES ~

HOUSE-CURED MAPLE BACON STEAK, FRIED EGG, POTATO ROSTI, BLACK PUDDING CRUMB 15

SMOKED HADDOCK, CRUSHED NEW POTATOES, POACHED EGG, CREAMY MUSTARD SAUCE 22

YORKSHIRE LAMB HOTPOT, MIXED LEAF SALAD, SOYDOUGH 21

JERUSALEM & GLOBE ARTICHOKE WITH POTATO, ARTICHOKE CRISPS, VEGETABLE JUS (VG) 19

EGGS BENEDICT 11 / FLORENTINE (V) 11/ ROYALE 15

HUEVOS RANCHEROS 15

STEAK CIABATTA, ROCKET, CHEESE, ONION RINGS 17.5

### ~ SIDES ~

GARLIC MUSHROOMS 5

BITTER LEAF SALAD 5

CHIPS 5

TRUFFLE & PARMESAN CHIPS 8

MINTED PEAS & BROADBEANS 5

### ~ DESSERTS ~

MIXED BERRY PANCAKES (V) 10

GREEK YOGHURT

CINNAMON FRENCH TOAST (V) 12

CARAMELISED BANANA, NUTELLA

TARTE TATIN (V) 16

CARAMEL, VANILLA ICE CREAM

SERVES 2-3

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

