

## FOR THE TABLE

Mammoth Olives (vg) 5
Spiced Nuts (v) 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**Cauliflower, Spinach Gnocchi, Lincolnshire Poacher, Crispy Kale (v) **10**Seared Yellowfin Tuna, Green Bean Salad, Cherry Tomatoes, Chilli & Soy Dressing **20**Scottish Scallops, Fava Bean Purée, Smoked Tomato & Chorizo Dressing **15**Braised Pigs' Cheeks, Smoked Potato Purée, Apple **11**Steak Tartare, Quails' Egg, Rosemary Croutons **13.5** 

## SIDES TO SHARE

Tenderstem Broccoli, Confit Garlic, Chilli 6

Potato & Leek Gratin 5

Mixed Leaf Salad 4

Fries 5 with Black Truffle & Parmesan 9

Macaroni Cheese 7 with Black Truffle 10



#### **MAINS**

Braised Short Rib, Parmesan Polenta, Chestnut Mushrooms, Pancetta & Pearl Onion Jus 22

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

Steamed Scottish Mussels, Creamed White Wine & Herb Sauce, Chips 19

Chicken, Parsley Root Purée, Brussel Sprouts, Lemon & Herb Gremolata 18

Smoked Aubergine, Lentils, Kale, Pomegranite & Dukkah (vg) 15

Oven-Roasted Halibut, Cider-Braised Mussels, Pancetta & Leek 30

# JOSPER WOOD GRILL (ALL SERVED WITH CHIPS)

Barnsley Chop, ChimiChurri **21**8oz Ribeye Steak **28**Chateaubriand for 2, Chips, Rocket Salad, Béarnaise sauce **70** 

#### Sauce Add-Ons:

Peppercorn 3 / Béarnaise 3 / ChimiChurri 3

## **MEWS FAVOURITES**

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



# **SET MENU**

## Two Course £19.95

Monday To Friday 12pm to 7pm

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

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Crispy Squid, Chilli, Saffron Aioli, Charred Lime

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Smoked Aubergine, Lentils, Pomegranite & Dukkah (vg)

or

Chicken Breast, Parsley Root Purée, Brussel Sprouts, Lemon & Herb Gremolata

Maximum Party Size 8

Menu Only Available In 1st Floor Brasserie



Mews of Mayfair sources 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 a minimum 30 days & butchered in-house.

Breeds include White Park, Longhorn, Dexter & Galloway.



# **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 £20pp

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