

SET MENU

Two Course 18.50

Monday To Friday 12pm to 7pm

Roasted Plum Tomato Soup, Basil Oil, Feta [V] or

Crispy Calamari, Lemon Aioli

Spinach & Ricotta Tortellini, Parsley Butter, Pinenuts [V]

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Bavette Steak, Garlic Butter, Chips

Maximum Party Size 8

Menu Only Available In 1st Floor Brasserie

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

BOTTOMLESS BRUNCH

Weekend Brunch Menu available 11am-5pm every Saturday and Sunday.

2 COURSES £20 | 3 COURSES £28

Add on bottomless Bloody Mary's, Bellini's, Mimosa's and Prosecco

£15 PER PERSON

Mews of Mayfair source high welfare and accredited beef including Hereford beef, one of the oldest British native breeds, naturally grazed and aged 28 days.

We also source pork which is outdoor bred, outdoor reared and free range.

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



FOR THE TABLE

Mammoth Olives [Vg] 5
Mixed Spiced Nuts [Vg] 5.5
Sourdough Bread, Rapeseed Oil, Balsamic [V] 4
Crispy Squid, Smoked Chilli Sauce 12
Padron Peppers [V] 7

STARTERS

Roasted Plum Tomato Soup, Basil Oil, Feta [V] 7.50

English Peas, Smoked Ham, Crispy Quails Egg, Crackling, Parmesan 10

Poached Tiger Prawns, Watermelon, Poppy Seed Granola 10

Smoked Quail, Broad Beans, Truffle Dressing 11.50

Chickpea, Tahini & Heritage Carrot Salad, Crispbread, Chilli Dressing [Vg] 8

MAINS

Spinach & Ricotta Tortellini, Parsley Butter, Pinenuts [V] 15

Barrel Aged Feta, Tomato, Olive & Artichoke Salad, Chilli Herb Dressing [V] 13.5

Beer Battered Fish & Chips, Crushed Peas, Tartare Sauce 18

Market Fish of the Day - Please See Your Server M/P

Corn-fed Chicken Breast, Nasturtium, Tenderstem Broccoli, Romesco 18

Old Spot Pork Chop, Wilted Greens, Mustard, Wild Thyme & Honey Sauce 19

JOSPER WOOD GRILL

ALL GRILLS ARE SERVED WITH CHIPS

Rare Breed Burger, Cheese, Smoked Bacon 15

Mews Truffle Burger, Charcoal Bun, Truffle Brie & Mayonnaise, Truffle Chips 18

Hereford 8oz Rump 18

Shorthorn 7oz Fillet 32

Cote de Boeuf 14oz for Two 75

Sauce Add-Ons: Peppercorn 3 / Béarnaise 3

SIDES

Tomato, Watermelon & Basil Salad [V] 6
Baby Gem, Pancetta, Caesar Dressing 6
Steamed Broccoli [V] 5
Steamed Spinach, Garlic, Chilli [V] 5
Chips 5 with Black Truffle & Parmesan 9
Macaroni Cheese 7 with Black Truffle 10