

WED - FRI 12-3PM ONLY

THE MEWS SANDWICH MENU

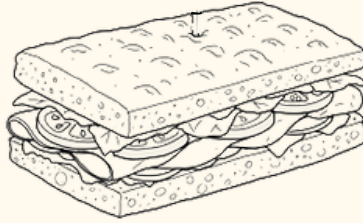
ALL £5



Reuben
(sourdough)

Pastrami, sauerkraut and pickles. A classic!

add cheese + 1.00



Milano
(focaccia)

Prosciutto, fresh mozzarella, wild garlic oil, balsamic glaze and house salad.



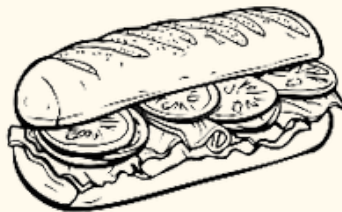
Dorsey
(ciabatta)

Pulled harissa pork, whipped feta, honey, apple, lemon and house salad.



Grand Central
(bagel)

Picante salami, smoked applewood, garlic aioli and house salad.



Caprese
(ciabatta)

Fresh mozzarella, tomatoes, balsamic glaze and basil.



The Vegan
(sourdough)

Hummus, falafel, house salad and sriracha mayo.

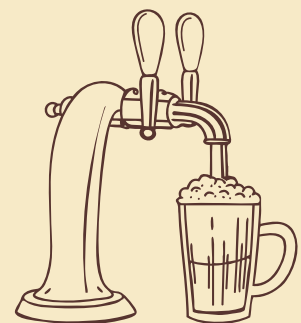
LUNCH DEAL

WED - FRI 12-3PM ONLY

Sandwich + a soft drink £6



Feeling fries? +£1



Want a pint instead?
+£1.50

The Mews

Bar and Charcuterie

HAPPY HOUR

4-7PM WED - FRI

Bottle of wine £18 w/ a board for £29.50*

Bottle of Fizz £25 w/ a board for £31.50**

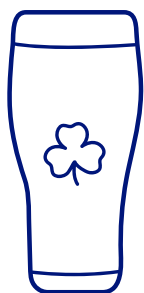
(Sharing board - Bread, oil, olives, feta, hummus)

**selected wines only ** selected prosecco only*

DAY SPECIFIC DEALS - ALL DAY & NIGHT

WINE WEDNESDAYS

All wine £5 a glass
(125ml only*)



THIRSTY THURSDAY

2-for-1 on ALL draught
(inc Guinness)

SLEEPY SUNDAY

20% off all classic
cocktails



CLASSIC COCKTAILS

Espresso Martini - £9.50

Absolut Vodka, Kahlua, Espresso, Vanilla.

Margarita - £9.50

El Seuno Blanco Tequila, Cointreau, Lime Juice, Sugar.

Old Fashioned- £9.50

Buffalo Trace, Sugar, Angostura Bitters.

Aperol Spritz/Hugo Spritz- £9.50

Aperol, Prosecco, Soda/St Germain, Prosecco, Soda.

Pornstar Martini - £9.50

Absolut Vodka, Passoa, Vanilla, Passionfruit, Lemon Juice, Pineapple Juice.

Amaretto Sour - £9.50

Disaronno, Lemon Juice, Foamer, Sugar, Cherry.

French Martini - £9.50

Absolut Vodka, Cassis, Pineapple, Lemon Juice, Foamer, Vanilla.

Negroni- £9.50

Beefeater Gin, Select Apertif, Lillet Rouge.

HOUSE TWISTS

Tropical Espresso Martini- £9.50

Absolut Vodka, Koko Kanu, Espresso, Kahlua & Pineapple juice.

Kiwi Marg - £9.50

El Sueno Tequila, Kiwi Syrup, Lime Juice & Cointreau.

Apricot Bourbon Smash - £9.50

Buffalo Trace, Apricot Puree, Lemon Juice & Mint.

Taperol Spritz - £9.50

Jubel Peach, Aperol, Prosecco & Soda.

Pineapple Tea Martini- £9.50

Homemade Pineapple Tea, Absolut Vodka, Lemon Juice & Pineapple leaves.

Liquid Banana Bread - £9.50

Frangelico, Absolut Vodka, Baileys & Caramalized banana syrup.

Mezcal Berry Sour - £9.50

Monte Alban Mezcal, Homemade Berry Shrub, Lemon Juice, Vanilla, Foamer & Plum Bitters.

Melongroni - £9.50

Cantaloupe Juice, Beefeater Gin, Lillet Rouge & Select.

WINE

*125 & 250ml Available

175ml 500ml Btl

White

Acacia Road **Sauvignon Blanc** - South Africa

£6.90 £16.40 £25

Lively and fresh. Notes of grapefruit, apple and melon.

Villa Vito **Pinot Grigio** - Italy

£6.90 £16.40 £25

Light and crisp. Full of citrus, peach and apple

Hillville Road **Chardonnay** - Australia

£8.20 £21 £32

Medium bodied. Notes of peach with floral aromas.

LB7 **Vinho Verde** - Portugal

£8.20 £21 £32

Thirst-quenching, drinkable wine with notes of peach and floral aromas.

Bienbebido **Albarino** - Spain

£8.20 £21 £32

expect apple, citrus and stonefruit flavours from this dry white.

Dennis Marchais **Chenin Blanc** - France

£9.70 £24 £36

A dry, fresh white wine characterised by exotic fruits.

Luis Felipe **Viognier** - Chile

£9.70 £24 £36

Bright and zingy with notes of pear, peach and apricot.

Red

175ml 500ml Btl

Melodias **Malbec** - Argentina

£6.90 £16.40 £25

Aromas of red fruits, plum, violet and vanilla. Smooth tannins.

Smith & Wright **Shiraz** - Australia

£6.90 £16.40 £25

A fruit forward wine with intense notes of raspberry, cherry, vanilla and black pepper.

Silver Ghost **Cabernet Sauvignon** - Chile

£8.20 £21 £32

Female owned wine. Bursting with blackberry and plum flavours.

Crescendo **Merlot** - South Africa

£8.20 £21 £32

Stewed blackcurrant and plum, with a cassis-like concentration. Fulsome tannins.

La Maree Rouge **Syrah** - France

£8.20 £21 £32

SERVED CHILLED. Notes of cherry, plum and blackberry. Hints of herbs.

Gufetto **Montepulciano** - Italy

£9.70 £24 £36

Vegan. Notes of red and black berries, green peppercorn, vanilla and spices.

Pavillion La Tourelle **Bordeaux** - France

£9.70 £24 £36

Expect notes of black fruits, spice, menthol and a hint of liquorice.

Romero Gonzales **Malbec** - Argentina

£8.20 £21 £32

this is an elegant, juicy red with lots of pure blackcurrant fruit character.

*125 & 250ml Available

Orange

175ml 500ml Btl

Winzer Krems **Orange** Gruner - Austria

£8.60 £23.00 £35

This Gruner Veltliner is made from White Gruner Veltliner grapes, left to ferment on the grape skins for 18 days to develop a deeper colour and a rich textural, spicy complexity. Notes of stone fruit, citrus fruit and Ginger.

175ml 500ml Btl

Rose

Marques de Colado **Tempranillo Rose** - Spain

£6.90 £16.40 £25

Light, delicate and easy drinking. Strong strawberry and raspberry notes.

Comte de L'enclos **Merlot Rose** - France

£8.20 £ 21 £32

Bursting with red berries, subtle floral hints with citrus and white peach.

Sparkling

175ml Glass Btl

Felix Duet **Cava** - Spain

£6.00 £32

It features a fresh, light, and dry profile with aromas of white fruit, citrus, and a hint of fresh grass.

Movendo **Prosecco DOC** - Italy

£7.50 £35

Light straw yellow with a fine perlage and a lively mousse in appearance, notes of candied fruits.

Taittinger **Brut Reserve Champagne** - France(VG)

£85

Toasty and biscuity on the nose with a good weight of fruit in the mouth.

Draught

1/2 Pint

Mews Pilsner

£2.85 £5.70

Stella Artois

£2.95 £5.90

Guinness

£3.35 £6.70

Camden Hells Lager

£3.25 £6.50

Camden Pale Ale

£3.25 £6.50

Camden Eazy IPA

£3.25 £6.50

Jubel Beer cut with Peach | 4% (GF, V)

£3.45 £6.90

Bottles & Cans

Mahou

£4.70

Corona

£4.70

Budweiser

£4.50

Rekorderlig Mixed Berries

£6.50

Rekorderlig Strawberry & Lime

£6.50

Rekorderlig Apple

£6.50

Corona Cero Non Alcoholic

£4.20

Lucky Saint 0.5% Non Alcoholic

£4.70

CHARCUTERIE & DELI

SERVED 'TIL CLOSE

Mixed Olives (VE)	£4.00
Mixed Bread & Oil	£5.50
Homemade Hummus, Sourdough, Chutney	£6.50
Whipped feta, Chilli Jam, Sourdough	£8.50

Serves Two

Baked Camembert, Rosemary, Garlic, Sourdough (V)	£14.00
Baked Camembert, Hot Honey, Parmesan, Sourdough (V)	£14.00
Cheese Board (V)	£22.00
Mixed Cheese & Meat Board	£24.00
Seasonal Cheese & Wine Flight (V)	£50.00

A Selection of 5 cheeses and paired wines, crackers & chutney changing seasonally. Ask your server which cheese's are on this seasons flight.

FONDUE

SERVED 'TIL 9PM

(serves up to 6ppl per pot)

CLASSIC CHEESE FONDUE (V/A)

£25 PER POT + £3.50 PER PERSON

Melted, piping hot, stringy Gouda cheese. Garlic croutons, salami, crackers & potatoes.

THREE CHEESE FONDUE (V/A)

£35 PER POT + £3.50 PER PERSON

Gouda, French brie & Shropshire blue. Garlic croutons, salami, crackers & potatoes.

CHRISTMAS LEFTOVERS FONDUE

£25 PER POT + £10.50 PER PERSON

Our classic cheese Fondue served with all of the below. Extras available

CUMBERLAND BEEF (2 SLICES) - 7.50	CAULIFLOWER CHEESE - 6.50
PIGS IN BLANKETS - 5	STUFFING BALLS - 3.50
CHICKEN IN HOUSE MARINADE - 6.5	BROCCOLI - 3
GRAVY - 2.50	POTATOES - 6

GO BOTTOMLESS

With 90 minutes of bottomless wine and/or house pilsner. Pre-bookings only. To book for fondue ask your server or email info@themewsmcr.co.uk

CLASSIC FONDUE - £37.50 PER PERSON

LEFTOVERS FONDUE + ALL THE TRIMMINGS £55 PER PERSON

SMALL PLATES

SERVED 'TIL 9PM

We recommend 3-6 dishes to share and adding some focaccia or sourdough from the charcuterie menu

£8.50 per dish

Padron Peppers, Maldon Sea Salt, Garlic Aioli (VE)
Crispy Tenderstem broccoli, Hoisin Sauce, Panko crumb(V)
Patatas Bravas, Garlic aioli (VE)
Carrots, Harissa, Honey (V)
Crispy Potatoes, Garlic, Rosemary, Gravy (V/A)
Smashed Sprouts, Cayenne, Parmesan, Lemon butter (V)

£10.50 per dish

Tiger King Prawns, Parsley, Garlic butter
Diced Chicken, Creamy Paprika Sauce
Squid, Salt And Pepper Seasoning, Siracha Mayo
Pulled Pork, Harissa, Lime
Beef, Ras el Hanout, Feta, Red chilli
Chorizo, Red wine, Honey

DESSERT

Affogato	£6.00
<i>Add a shot of Amaretto or Frangelico for £2.50</i>	
Hot Chocolate Fudge Cake, Vanilla Ice Cream	£7.50
Sticky Toffee Pudding, Ice Cream	£7.50

DUE TO THE SIZE OF OUR KITCHEN, WE ARE UNABLE TO GUARANTEE NO CROSS-CONTAMINATION IN OUR DISHES AND ARE THEREFORE, UNFORTUNATELY UNABLE TO SERVE ANY ALLERGENS OR INTOLERANCES. IF YOU HAVE ANY ALLERGENS OR INTOLERANCES PLEASE MAKE OUR STAFF AWARE.

V = VEGETARIAN, VE = VEGAN, V/A = VEGETARIAN OPTION AVAILABLE

The Mews

Bar and Charcuterie

Sunday Service M E N U

STARTERS

We rotate our starters weekly, so please ask your server
about today's starters

MAINS

All roasts are served with roasted heritage carrots, tender stem broccoli, roast potatoes, mash, yorkshire pudding and lashings of gravy

**Roast Cumbrian
Beef**

Chicken Supreme

Vegan Joint

Please note this is served without the Yorkshire
pudding

Add:

Stuffing Balls £3.50 Cauli Cheese £6.50 Pigs in Blankets £5.00 Extra Yorkshire £2.00

DESSERT

Please ask your server for today's desserts



**One Course £21
Two Course £28
Three Course £35**