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**MEWS**

**London Restaurant Week**

**21<sup>st</sup> March to 3<sup>rd</sup> April 2011**

**Starters**

Butternut Squash Soup, Crushed Walnuts

Baby Gem Caesar Salad with Soft Boiled Egg, Crispy Bacon and Croutons

Organic Gravavlax with Grain Mustard Dressing

Ham Hock and Devon Duck Terrine with Pear and Apple Chutney

**Main Courses**

Roast Fillet of Haddock, Ratatouille and Black Olive Tapenade

Fish and Chips, Mushy Peas and Wasabi Tartare

Organic Chicken Breast, Girolles and Root Vegetable Fricassee

Beef Bourguignon, Fresh Pappardelle Pasta

**Dessert**

Lemon Mousse with Spiced Poached Plums

Apple and Wild Berry Crumble with Hazelnut Oat Topping

Selection of Home Made Ice Creams and Sorbets

Selection of French and English Cheeses

**3 Courses £25.00**

Two Private Dining Rooms available

Please advise your waiter of any allergies

A suggested 12.5% service charge will be added to your final bill



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**Lunch Menu**

**Starters**

Butternut Squash Soup, Crushed Walnuts

Organic Gravavlax with Grain Mustard Dressing

Ham Hock and Devon Duck Terrine with Pear and Apple Chutney

**Main Courses**

Roast Fillet of Haddock, Ratatouille and Black Olive Tapenade

Organic Chicken Breast, Girolles and Root Vegetable Fricassee

Beef Bourguignon, Fresh Pappardelle Pasta

**Two Courses for £15.00**

Two Private Dining Rooms available

Please advise your waiter of any allergies

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