

# QUEENS

## MAYFAIR

### BREAKFAST MENU

Kitchen hours - Weekdays 8am- 12pm ( lunch 12pm- 3.30pm), Weekend 9am- 3.30pm  
A seasonal menu, crafted with the best produce, fit for Queens of Mayfair'

#### CHEF'S SPECIALS

##### The Royal Fungus

Sauteed mushrooms, scrambled eggs, and freshly grated black truffle served on toasted brioche (v) 21  
Add halloumi 4 Avocado 4

##### Shakshuka

Rich tomato and bell pepper casserole laced with cumin and coriander, Zhoug, feta, baked egg, and toasted sourdough (v) 19.5  
Add halloumi 4 Avocado 4  
make it vegan, swap the egg for avocado (vg)

##### La Reine

Fluffy vanilla French toast with macerated berries or streaky bacon served with Canadian maple syrup 18

#### QUEENS' CLASSICS

##### The Royal Breakfast

Cumberland sausage, streaky bacon, a slow-roasted San Marzano tomato, with scrambled or poached eggs, homemade baked beans, herby mushrooms, avocado, and toasted sourdough 20.5

##### The Green Queen Breakfast

Vegan sausages, a slow-roasted San Marzano tomato, homemade baked beans, avocado, and toasted sourdough (vg) 18  
Add scrambled eggs 4 Halloumi 4

##### The Little Prince

Avocado on sourdough, lime dressing, feta, chili, crispy onions (v) 17  
Add poached egg 2.5

##### The Silk Road

Queens's Turkish egg on toast served with homemade labneh, roasted cherry tomatoes & hot honey (v) 17  
Add Haloumi 4 Add Salmon 5.5

##### Morning at the Palace

Free-range eggs of your choice on sourdough (v) 13.5 served in a croissant 16  
Add avocado 4 Bacon 4 Salmon 5.5

##### Mary Queen of Scots

Smoked Scottish Salmon served in a buttery warm croissant 17  
Add avocado 4 Scrambled eggs 4 Caviar 6.5

##### Coffee Crown

Chia pudding flavored with house coffee blend, chocolate tahini mousse, oat granola, and agave (vg) 10.5

##### Balmoral

Homemade Vegan Porridge served with seasonal fruits, Maple syrup, granola (vg) - 9.5

##### Queen's Bakery Basket

A selection of 4 freshly made pastries & and condiments from the Queen's Pantry (v) 16

#### SIDES

Scottish smoked salmon 6.5 - Pork sausages 6.5 - Streaky bacon 5 - Baked halloumi 4.5 - Vegan sausages 6.5 -  
Poached Burford brown egg 3.5- Scrambled eggs 5 - Avocado 4.5 - Forest mushrooms 4.5 - Homemade baked beans 4 - Toast 3.5

lease let us know if you have any allergies or dietary requirements. Our dishes are created on site and may contain trace ingredients. Not all ingredients listed.  
There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT

# QUEENS

## MAYFAIR

### LUNCH MENU

Kitchen hours - Weekdays 8am- 12pm ( lunch 12pm- 3.30pm), Weekend 9am- 3.30pm  
A seasonal menu, crafted with the best produce, fit for Queens of Mayfair'

#### CHEF'S SPECIALS

##### Royal Blue

Colston Basset Stilton, Muscat grapes, walnuts, figs & honey served sourdough (v) 18.5  
Add Pork Sausages 5 Add

##### Shakshuka

Rich tomato and bell pepper casserole laced with cumin and coriander, Zhoug, feta, baked egg, and toasted sourdough (v) 19.5  
Add Halloumi 4 Avocado 4  
make it vegan, swap the egg for avocado (vg)

##### Regent's Garden

Smashed courgettes & minty peas on sourdough, whipped ricotta & goat's cheese, baby plum tomatoes (v) 18  
Add poached egg 2.5 Halloumi 4

##### La Reine

Fluffy vanilla French toast with seasonal macerated berries or streaky bacon served with Canadian maple syrup 18

#### QUEENS' CLASSICS

##### King's Salad

Wedge salad, parmesan ranch, roasted pistachios, cherry tomatoes, croutons, and horseradish-pickled onions (v) 16.5  
Add Scottish Salmon 5.5

##### The Silk Road

Queens's Turkish egg on toast served with homemade labneh, roasted cherry tomatoes & hot honey (v) 17.5  
Add Haloumi 4 Add Salmon 5.5

##### The Little Prince

Avocado on sourdough, lime dressing, feta, chili, crispy onions (v) 17  
Add poached egg 2.5 Halloumi 4

##### Morning at the Palace

Free-range eggs of your choice on sourdough (v) 13.5 served in a croissant 16  
Add Halloumi 4 Avocado 4

##### Mary Queen of Scots

Smoked Scottish Salmon served in a buttery warm croissant 17  
Add avocado 4 Caviar, 6.5

##### Coffee Crown

Chia pudding flavored with house coffee blend, chocolate tahini mousse, oat granola, and agave (vg) 10.5

##### Queen's Bakery Basket

A selection of 4 freshly made pastries & and condiments from the Queen's Pantry (v) 16

#### SIDES

Scottish smoked salmon 6.5 - Pork sausages 6.5 - Streaky bacon 5 - Baked halloumi 4.5 - Vegan sausages 6.5 -  
Poached Burford brown egg 3.5- Scrambled eggs 5 - Avocado 4.5 - Stewed mushrooms 4.5 - Homemade baked beans 4 - Toast 3.5

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# QUEENS

## MAYFAIR

### Bottomless Brunch

Kitchen hours - All around Week 11am-3:30pm

'A seasonal menu, crafted with the best produce, accompanied by our lovely cocktails fit for Queens of Mayfair'

#### QUEEN'S CLASSICS

**Shakshuka** Rich tomato and bell pepper casserole laced with cumin, coriander, Zhoag, feta, baked egg, and toasted sourdough (v)  
make it vegan, swap the egg for avocado (vg)

**The Little Prince** Avocado on sourdough, lime dressing, feta, chili, crispy onions (v)

**The Silk Road** Queens's Turkish egg on toast served with homemade labneh, roasted cherry tomatoes & hot honey (v)

**Morning at the Scottish Palace** Free-range eggs of your choice on sourdough with smoked Scottish Salmon

**Mary Queen of Scots** Croissant smoked Scottish Salmon served in a buttery warm croissant

**La Reine** Fluffy vanilla French toast, streaky bacon, and maple syrup- make it vegetarian, swap bacon for vegan sausage

#### QUEEN'S COCKTAILS

##### Grace & Glory

Our famous coffee blend cold-brewed, Spiced Rum, 40-botanical liqueur, Sherry

##### Queen Mary

Homemade spiced tomato mix, Vodka, Lemon, Salt & pepper

##### Curzon collada

Malibu, Coconut yogurt, Lime, Cherry syrup, Pineapple juice, Orange zest

##### Sloane Ranger

Tequila, Orange Curacao, Strawberry, chili

##### Mediterranean Garden

Spiced Rum, Pimm's, Lime, Maple syrup, Dill

##### My fair lady

Amaretto, Tequila, Raspberry, Lime, Agave

##### Queen's Speech

Vodka, Turmeric, Ginger, Sparkling water

##### Breeze by the hill

Vodka, triple sec, mint, cucumber, lime

**Add Special cocktails** 5pp

#### SIDES

Scottish smoked salmon 6.5 - Pork sausages 6.5 - Merguez sausages 6.5 - Streaky bacon 5 - Baked halloumi 5.5 - Vegan sausages 5.5  
Fried or poached Burford brown egg 3.5- Scrambled eggs 5 - Avocado 4.5 - Forest mushrooms 4.5 - Homemade baked beans 4 - Toast 3.5

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# QUEENS

## MAYFAIR

### Vegan Brunch

Kitchen hours - All around Week 11am-3:30pm

'A seasonal menu, crafted with the best produce, accompanied by our lovely cocktails fit for Queens of Mayfair'

#### QUEEN'S VEGAN STARTERS

**Coffee Crown** Chia pudding flavored with house coffee blend, chocolate tahini mousse, oat granola, and agave (vg)  
OR

**Balmoral** Homemade Vegan Porridge served with seasonal fruits, Maple syrup, and Dorset granola

#### QUEEN'S VEGAN CLASSICS

**Avo-Shakshuka** Rich tomato and bell pepper casserole laced with cumin, coriander, Zhooug, avocado, and toasted sourdough (v)

**The Little Prince** Avocado on sourdough, lime dressing, chili, crispy onions (v)

**Your Royal Beanness** Homemade braised Cannellini beans in a rich tomato sauce, Avocado, and slow-roasted San Marzano tomatoes, served on sourdough

**The Green Queen Breakfast** Vegan sausages, a slow-roasted San Marzano tomato, homemade baked beans, avocado, and toasted sourdough

#### QUEEN'S VEGAN DRINKS

##### QUEENS DATERRA BLEND

SCA 87 with notes of:

Chocolate • Caramel • Sweet Citrus

ESPRESSO  
MACCHIATO  
PICCOLO  
CORTADO  
FLAT WHITE  
CAPPUCINO  
LATTE  
AMERICANO  
MOCHA  
SPANISH LATTE

#### CLASIC TEAS

BARRY'S IRISH BREAKFAST  
FRESH MINT TEA

#### JING PREMIUM ORGANIC TEA

JING EARL GREY  
JING GREEN TEA  
JING JASMINE SILVER NEEDLE  
JING LEMONGRASS & GINGER  
JING CHAMOMILE FLOWER  
JING, LAVANDER, LEMONGRASS  
JING MORROCAN MINT  
JING CHAI TEA

#### QUEEN'S VEGAN MILK

Oat - Coconut - Hazelnut - Almond - Soya

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