# 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, Zhoug, 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)

Your Royal Beanness Homemade braised Cannellini beans in a rich tomato sauce, a fried Burford Brown egg, and slow-roasted San Marzano tomatoes, served on sourdough

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

## Salted Caramel Espresso Martini

House-blend espresso, Vodka, coffee liqueur, homemade dulce de Leche salted caramel

#### Green Knight

Gin, triple-sec, matcha, aqua-fava, lime, bitters Liqueur

# Mediterranean Garden

Gin, Mastiha Liqueur, Rosemary

#### My fair lady

Amaretto, spiced Rum, cinnamon, lemon, egg white, bitters liqueur

### Royal Purple

Vodka, Luxardo liqueur, mixed berry syrup, lime, egg white

#### 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