Q U E E N S

ALL DAY MENU

8am - 3.30pm

'A seasonal menu, crafted with the best produce, fit for Queens of Mayfair'

CHEF'S SPECIAL

Truffle scrambled eggs on a bed of asparagus, chanterelles mushrooms & shaved black truffle, served on an English muffin v, gf £20

QUEENS CLASSICS

The Royal Breakfast gf Sausages, smoked bacon & poached eggs, cherry vine tomatoes, an assortment of wild mushrooms, homemade baked beans & campagrain bread

£18

The Green Queen Breakfast vg

Courgette and sweetcorn fritters, cherry vine tomatoes, an assortment of wild mushrooms, homemade baked beans, sliced avocado & campagrain bread £15 add poached eggs +£2

> Courgette and sweetcorn fritters, smashed avocado, cherry vine tomatoes and carrot puree vg, gf £14 add spiced halloumi + £2 add an egg +£1

Scotch pancakes - almond milk drop pancakes, apple cubes & cinnamon, served on a pear puree vg, gf ± 14

Wild mushrooms on toast - portobello & oyster mushrooms on toast, served with poached eggs, basil oil & micro parsley v, gf £14.50 add feta +£1

Eggs on toast - poached or scrambled eggs, served on campagrain bread v.gf $\pounds 12$

Homemade oat porridge vg,gf

served with two of the following berry compote, pear puree, honey or Dorset granola

£7

Yoghurt bowl - coconut yoghurt, served with crunchy dorset granola, sliced banana & your choice of berry compote or honey.vg.gf ± 7

QUEENS DAILY BAKERY

All day

freshly baked croissant, pain au chocolat, bagels, scones, campagrain toast v Served with one choice of -berry compote - apricot jam - Marmite - peanut butter - vegan cacao spread v From E3

Queen's bakery basket - a selection of 4 items condiments from the Queen's' Pantry v

£11

MIDDAY

12 noon - onwards

Queen's caesar salad

Wiltshire smoked chicken, bacon lardons, green beans, gem lettuce, shaved parmesan, toasted pine nuts, poached egg, drizzled with classic caesar dressing. F 18

Signature grain bowl beetroot hummus, sliced avocado, pearl barley dressed in basil oil, vine cherry tomatoes & purple sprouting broccoli, topped with our house dijon dressing, vg.gf

£14

Seasonal soup of the day served with campagrain bread ${\rm v}$

£6 (please ask a member of the team)

SIDES

 $Scottish smoked salmon £6 - bacon £4 - Wiltshire smoked chicken £5 - sausages £5 \\ eggs - scrambled or poached £4 - spiced hallowim £4 \\ sweetcorn fritters £5 - avocado £3 - mushroom £3 roasted tomatoes £3 - shaved truffle £ 12 \\ State 100 + 10$

V - vegetarian VG - vegan GF - gluten free option available

QUEENSOFMAYFAIR.COM

Please 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.