

# QUEENS

MAYFAIR

## SET BRUNCH MENU

### TO START

Fine butter croissant with butter and jam or Pain au chocolate served warm (v)  
or

Homemade overnight oat porridge  
Served with berry compote & Dorset granola (vg)

### MAIN

Vanilla pancakes, compote of wood berries, creme fraiche  
& maple syrup (v)

Forest mushrooms on toasted sourdough & poached egg (v)

Wild garlic and sweetcorn fritters, homemade beetroot hummus,  
slow-roasted San Marzano & pickled red radish (vg, gf)

£25.50

### SIDES

Scottish smoked salmon £6 - streaky bacon £4

Wiltshire smoked chicken £5 - pork sausages £5

Merguez sausages £5 - avocado £3

Forest mushrooms £4 - homemade baked beans £3.50

Mac & cheese £8 - spiced halloumi - £4

Add bottomless cocktails for £27.50 per person

Or bottomless prosecco for £30 per person

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.