MAYFAIR

LUNCH MENU

Kitchen hours - Weekdays 12 pm - 3.30 pm 'A seasonal menu, crafted with the best produce, fit for Queens of Mayfair'

CHEF'S SPECIALS

Crowned Coffee Queen's tiramisu', vanilla French toast topped with our house-blend coffee cream, and chocolate shreds 20.5

The Royal Fungus Creamy truffled mushrooms on sourdough, fine herbs, and a cascade of aged parmesan (v) 21

Shakshuka Rich tomato and bell pepper casserole laced with cumin, coriander, Zhoug, feta, baked egg, and toasted sourdough (v) 19.5 make it vegan, swap the egg for avocado (vg) 18.5

Sharing Shakshuka Our famous Shakshuka but bigger served with Halloumi, Avocado, and toasted sourdough (v) 39

QUEENS' CLASSICS

King's Salad Roasted heritage beets, gem lettuce, duck magret or roasted Halloumi, Forelle pear, Sherry dressing 16.5

Checkmate Seasonal soup served with a homemade sweet chili chutney and smoked cheddar cheese toastie (v) 15.5

The Little Prince Avocado on sourdough, lime dressing, feta, chili, crispy onions (v) 17

Morning at the Palace Free-range eggs of your choice on sourdough (v) 13.5 served in a croissant 16

Mary Queen of Scots Croissant Smoked Scottish Salmon served in a buttery warm croissant 17 add caviar, 5.5

La Reine Fluffy vanilla French toast, streaky bacon, and maple syrup 18

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 16

Piccadilly Pumpkin Chia pudding pot with hints of warming pumpkin spice, lightened by coconut yogurt and a touch of 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 - Merguez sausages 6.5 - Streaky bacon 5 - Baked halloumi 5.5 - Vegan Sausage 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