

QUEENS

MAYFAIR

BREAKFAST MENU

CHEF'S SPECIALS

The Royal Fungus

Sautéed mushrooms, scrambled eggs, freshly grated black truffle served on toasted brioche (v) 22

Shakshuka

Rich tomato and bell pepper casserole laced with cumin and coriander, zhoug, feta, baked egg and toasted sourdough (v) 19.5

Make it vegan, swap the egg for avocado (vg)

Add halloumi 4 Avocado 4

Dutchess Deluxe

Fluffy vanilla french toast served with a lightly poached Comice Pear and warm cinnamon caramel drizzle (v) 19.5

La Reine

Fluffy vanilla French toast with house streaky bacon and Canadian maple syrup 19

QUEEN'S CLASSICS

Fit for a King

Our streaky house bacon lightly smoked, braised and sliced to the perfect thickness, served with Portobello mushrooms, creamy scrambled or poached eggs and sourdough toast 18

Add Cumberland sausage 2.5 Baked beans 2.5 Avocado 2.5

Slow roasted tomato 1.5

The Green Queen

Vegan sausages, slow roasted San Marzano tomato, homemade baked beans, avocado and toasted sourdough (vg) 18

The Little Prince

Avocado on sourdough, lime dressing, feta, chilli, crispy onions (v) 17.5

Morning At The Palace

Free-range eggs of your choice served on sourdough (v) 13.5 served in a crossiant 16

Mary Queen Of Scots

Smoked Scottish salmon served in a buttery warm croissant 17

Add avocado 4 Scrambled eggs 4 Caviar 6.5

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 & condiments from the Queens pantry (v) 17

SIDES

Scottish smoked salmon 6.5 - Pork sausages 6 - House bacon 5 - Baked halloumi 4.5 - Vegan sausages 6 - Poached Burford brown egg 3.5 - Scrambled eggs 5 - Avocado 4.5 - Forest mushrooms 4.5 Homemade baked beans 4 Toast 3.5

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 are listed.

All of the above prices on your bill are inclusive of VAT.

QUEENS

MAYFAIR

BRUNCH MENU

CHEF'S SPECIALS

The Royal Fungus

Sautéed mushrooms, scrambled eggs, freshly grated black truffle served on toasted brioche (v) 22

Shakshuka

Rich tomato and bell pepper casserole laced with cumin and coriander, zhoug, feta, baked egg and toasted sourdough (v) 19.5

Make it vegan, swap the egg for avocado (vg)

Add halloumi 4 Avocado 4

Dutchess Deluxe

Fluffy vanilla french toast served with lightly poached Comice Pear served with a warm cinnamon caramel drizzle

(v) 19.5

La Reine

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

19

QUEEN'S CLASSICS

Seasonal Soup

Homemade seasonal soup served with mini smoked cheddar cheese croissants

(v) 15

The Court's Staple

Charred sweetheart cabbage, sour cream dressing, topped with smoked paprika pangrattato, parmesan and cured lemon 14.5

Add Scottish salmon 5.5 Halloumi 4 Grated truffle 8.5

The Little Prince

Avocado on sourdough, lime dressing, feta, chilli, crispy onions (v) 17.5

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