

QUEENS

MAYFAIR

HOT DRINKS

SPECIALITY COFFEE BRAZILIAN DATERRA COLLECTION

| | | |
|---------------|-------|-------|
| Espresso | £2.25 | £2.50 |
| Macchiato | £2.75 | £3 |
| Piccolo | | £3 |
| Cortado | | £3.50 |
| Flat White | | £3.50 |
| Cappuccino | £3.75 | £4.25 |
| Latte | £3.75 | £4.25 |
| Americano | £2.75 | £3 |
| Mocha | | £4.50 |
| Chai Latte | | £4.50 |
| Spanish Latte | | £4.50 |
| Tumeric Latte | | £4.50 |
| Matcha | | £4.50 |



**Charbonnel
et Walker**
Established 1875

HOT CHOCOLATE

Classic Hot Chocolate
£4.50

Queen's Hot Chocolate
With double cream, marshmallows &
chocolate shavings
£6
Whole or oat milk

SPECIALITY COFFEE

BEST GEISHA OF PANAMA EXPERIENCE

V60 Filter
£20

Subject to availability

AFFOGATO

Double shot of Daterra Collection espresso
& Ice Cream Union

£6

TEA

Barry's Irish Breakfast
Fresh mint
JING Peppermint
JING Earl Grey
JING Lemongrass & Ginger
JING Chamomile Flower
T2 Mangoes & Cream
T2 Packs a Peach
T2 Fruitalicious
T2 Strawberry & Cream

£3.50

Selection further of loose leaf tea also available

MILK

Estate Dairy Whole Milk & Semi Skimmed - Oat - Coconut - Hazelnut - Almond - Soya
No additional charge

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.

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BREAKFAST

7:30 - 11am

SMOKED SCOTTISH SALMON
Smoked salmon with lemon and sourdough bread
£13

QUEENS BAKERY

Freshly baked pastries, crumpets
or campagrain toast

Served with a choice of
seasonal compote - apricot jam
Marmite
peanut butter - vegan coconut cacao spread
£3.50
Pastry Basket
£7

OAT MILK PORRIDGE *or* COCONUT YOGHURT

With
Seasonal compote or caramelised bananas
&
Dorset Granloa (vg)
£6.50
Classic Porridge
£4

EGGS

Scrambled or poached on
campagrain toast
£8

With Smoked Scottish Salmon
£13

Add black truffle
£12

AVOCADO

Avocado on campagrain with crushed
hazelnuts
£8

With halloumi & Roasted Tomatoes
£11

With Smoked Scottish Salmon
£13

VEGAN PANCAKES

Seasonal compote, coconut yoghurt & maple syrup
£8
Caramelised banana, vegan cacao spread, coconut yoghurt & maple syrup
£8

ADD ME TO ANY DISH

Halloumi £3
Roasted tomatoes £2
Scottish Smoked Salmon £6

Eggs - Scrambled or poached
£4

Avocado £3
Caramelised bananas £3
Truffle £12

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LUNCH

12 - 2:30pm

SOUP

served with campagrain toast
ask for our vegan soup of the day
£6

SANDWICHES

Bresaola, gouda & sun-dried tomatoes
£7.50

Hot Smoked chicken, grapes & tarragon
£7.50

Sweet Potato, houmous, zhoug, Red Cabbage & cornichons (vg)
£7.00

All served with crisps

SMOKED SCOTTISH SALMON

Smoked salmon with lemon & campagrain bread
£13

SALADS

Fennel, nectarine, rocket, feta, campagrain, croutons with house vinaigrette (v)

Hispi and red cabbage, carrot, radish, mint, 'furikake' with miso dressing (vg)

Sweet potato, tahini yoghurt, crushed hazelnuts, cranberries with zhoug (vg)

£6.50 choice of 2 salad

£9 choice of 3 salad

Add Wiltshire Smoked Chicken £5 / hot Smoked Scottish salmon £6 / Grilled Halloumi £3.50

ROLLS

Little Jack Horner's vegetarian roll (v)
£4

Hedone's Pork sausage roll
£4.50

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NIBBLES

Mon - Fri: 5 - 9pm

Sat: 3:30 - 7pm

QUEEN'S CHEESE ON TOAST

Classic

Gruyère & Cheddar (v)

£6

with

Green Chilli & Spring Onion (v)

£7

with

Fresh black truffle, Wiltshire Truffle butter & honey (v)

£12

SHARING BOARDS

Garden (vg) £12

Crudités, hummus, seasonal fruit & poppy seed flat bread

Cheese (v) £20

Cheddar, Killeen Goat Gouda & Cropwell Bishops Stilton

Charcuterie £20

Fennel Salami, Islington Saucisson & Bresaola

Monopoly Board £40

Cobble Lane Cured Meats & Fine Cheese Coronation

Served with a selection of seasonal Chutney, crackers, and classics accompaniments

BREAD BASKETS

Olive oil, balsamic vinegar (vg)

£4

Hummus topped with crushed hazelnuts (vg)

£5

ROLLS

Little Jack Horner's vegetarian roll (v)

£4

Hedon's Pork sausage roll

£4.50

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SWEET TREATS
ALL DAY

A seasonal selection of sweet artisan delicacies

Flourless chocolate cake
Mini carrot cake
Lime, vanilla & raspberry pillow
Lemon meringue pie

Please see daily board for prices

LONGBOYS

Handmade 'proper' doughnuts, using the finest quality ingredients

Pistachio Raspberry
Strawberry & White Chocolate
Triple Chocolate Brownie
Salted Caramel
Milk Chocolate Hazelnut
Rose & Lychee
Tiramisu

ICE CREAM

Add a scoop of traditional vanilla bean by Ice Cream Union
£3.50

AFFOGATO

Double shot of Datterra Collection espresso & Ice Cream Union

£6

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WEEKEND
BRUNCH

10:30 - 2:30pm

HOT DRINKS

Tea or Coffee

JUICES

Orange or Apple juice

FOR THE TABLE

Pastry basket

Vegan yoghurt with seasonal compote

CHOOSE YOUR COURSE

Vegan Pancakes with caramelised banana, vegan cacao spread, coconut yoghurt
& maple syrup

Avocado on campagrain toast with halloumi & crushed
hazelnuts

Scottish smoked salmon, scrambled eggs on campagrain

ADD ME TO ANY DISH

Halloumi £3

Roasted tomatoes £2

Scottish Smoked Salmon £6

Avocado £3

Caramelised bananas £3

Black truffle £12

Eggs - scrambled or poached
£4

Two Courses
including juice & choice hot drink
£25.00

Bottomless Cocktails
+ £20

Bottomless Laurent-Perrier Champagne
+ £65

Advance booking required - 90 minutes per table - All guest must dine from the menu

Participants are required to drink responsibly at all times. Ask your waiter for the cocktail selection for the day.

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WINE

SPARKLING

| | | |
|---------------------------------------|-----|--------|
| Fantinel Prosecco Extra Dry, Italy NV | £7 | £32.50 |
| Camel Valley Pinot Noir, England 2017 | £16 | £60 |

CHAMPAGNE

| | | |
|--|-----|------|
| Laurent Perrier La Cuvee Brutt NV | £18 | £65 |
| *Ruinart Blanc de Blanc NV | £20 | £80 |
| *Dom Perignon Brut | £29 | £175 |
| *Krug Grande Curvee Brut 167 Ème Édition | £35 | £220 |

WHITE

| | | | |
|---|------|-----|-----|
| Vermentino, Le Coq Perdu, Pays d'Oc, France 2018 | | £27 | |
| Pinot Grigio, Collio, Tenuta Sant Helena, Fantinel, Italy 2018 | £8 | £24 | £34 |
| Bacchus White, Chapel Down, England 2018 | £11 | £28 | £43 |
| Salentein Single Vineyard Plot 2 Chardonnay, Argentina 2016 | £16 | £46 | £68 |
| *Vermentino, Sauvignon Blanc, Chateau La Coste White, France 2018 | £ 20 | £62 | £79 |

ROSE

| | | | |
|---|-------|-----|-----|
| Le Coq Perdu GSM Rosé, Pays d'Oc, France 2019 | £6.50 | £18 | £27 |
| Chateau La Coste Rose, France 2019 | £9 | £26 | £45 |

RED

| | | | |
|--|-----|-----|-----|
| Grenache Noir, Le Beau Sud, Pays d'Oc, France 2018 | | £27 | |
| Malbec, Aguijen de Abeja, Durigutti Brothers, Argentina 2017 | £11 | £25 | £39 |
| Pinot Noir, Domaine Bruno Sorg, France 2018 | £16 | £33 | £49 |
| Grenache, Rioja Gran Reserva, Don Jacobo, Bodegas Corral, Spain 2005 | £20 | £38 | £66 |
| *Cabernet Sauvignon, Château Carreyre, Margaux, France 2015 | £20 | £51 | £78 |

DIGESTIVES

| | |
|---|-----|
| Sauternes, Chateau Grand-Jauga 2016, France | £7 |
| Graham's 10 year old Tawny Port, Portugal | £7 |
| Hennessy VS | £11 |

* Glasses served by Coravin

By the glass serving are measures of 175ml, 125ml servings available upon request

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SIGNATURE COCKTAILS

ALL DAY

BLACK JACK

Coffee - Mr Black
Black Cow Vodka

*An Espresso Martini with a regal
feminine touch*

£16

CAFFEINE CREAM

Difference Coffee Espresso
- Vanilla Ice Cream Union -
Amaretto

£8

CREAMY COW

Coffee Rum - Cocchi
Campari - Bitter Foam

*I'm not a cappuccino, Like life,
strong, bitter & beautifully
balanced*

£16

THE CROWN JEWELS

Champagne - Elderflower

A regal champagne dressed in elderflower - a statement piece

GOLDEN JUBILEE

Jameson Whisky - Vanilla - Lemon - Soda

A celebration of a traditional classic

CHAMOMILE IN CORK

Jameson Whisky - Chamomile - Apple - Lemon - Whites

A silky feel of floral chamomile - from a Queen in Cork

QUEEN'S SPEECH

Pisco - Jing Lemongrass & Ginger Tea - Chartreuse - Lime

A refreshing take on the Queen's speech

PRINCE HARRY

Goslings Rum - Ginger - Lime

An exotic taste of Americas

GRANNY'S GARDEN

Tarragon Gin - Blackberry - Bubbles

Lost in the Autumnal scent of the season

MY FAIR LADY

Fennel Vodka - Champagne - T2 Strawberry & Cream

An aromatic tea that will take you to Hyde Park

LONDON CALLING

Martin Millers Gin - Tio Pepe - Lemon

You answer: Clean, fresh and ready

£14

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DRINKS

BEER

Camden's Hell Lager
£5.00,
Noam Lager
£6.50
Kernel Pale Ale
£6.00
Partizan Pale Ale
£6.50

FERMENTED

Willy's ACV Honey & Turmeric Shot
Willy's ACV Beetroot Shot
Willy's ACV Honey & Turmeric

Real Kombucha 'Dry Dragon'
Kombucha Kat - Ginger

£5

ALCOHOL FREE

Ginger Ale - Orange
Willy's ACV Honey & Turmeric

Coffee & Cream Soda
£7

Elderflower - Apple
Mint & Soda

SOFT DRINKS

Voss Still
Voss Sparkling
Voss Sparkling Lime & Mint
£3

Double Dutch Soda Water
Double Dutch Tonic Water
Double Dutch Skinny Tonic Water
£2.60

Double Dutch Ginger Ale
Double Dutch Bitter Lemon
£3

Coke
Diet Coke
£3.50

JUICES

Freshly pressed

Orange
Apple
Camberry
Pineapple
Mandarin
£3.50

DAILY DOSE

Verde
Strawb
Rouge
Black Lemonade
Matcha Nusse
Vanilla Nusse
£5

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