

MENU

Kitchen hours - Weekdays 8am-12pm Weekend 9am - 3.30pm 'A seasonal menu, crafted with the best produce, fit for Queens of Mayfair'

CHEF'S SPECIALS

Shakshuka

Rich tomato & bell pepper casserole laced with cumin and coriander, Zough, feta, baked eggs, toasted sourdough (v) Make it vegan, swap the egg for avocado (vg)

19

The Royal Fungus Forest mushrooms, scrambled egg, freshly grated black truffle served on brioche bap (v)

21

QUEENS' CLASSICS

The Royal Breakfast

Pork Sausage or Lamb Merguez, streaky bacon, slow-roasted San Marzano tomato, eggs of your choice, homemade baked beans, wild mushrooms, avocado & toasted sourdough

20

The Green Queen Breakfast

Vanilla pancake, slow-roasted San Marzano, wild mushrooms, homemade baked beans, avocado & toasted sourdough (vg)

16

The Little Prince

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

15

Morning at the Palace

Scrambled eggs on sourdough (v) 13 or served in a croissant 15

Mary Queen of Scots Croissant

Smoked Scottish Salmon served in a buttery warm croissant 17, add caviar 10

The Duchess

Vanilla pancakes, peach compote, raspberries, creme fraiche & maple syrup (v)

15.5

The Kensington

Coconut yoghurt with granola, peach compote & raspberries (vg)

9

Balmoral

 $\label{eq:Homemade Vegan Porridge} Served with seasonal compote \& Dorset granola (vg)$

9

Queen's Bakery Basket

A selection of 4 freshly made pastries & condiments from the Queen's Pantry $\left(v \right)$

16

SIDES

Forman's Scottish smoked salmon 6.5 - pork sausages 6.5 - Merguez sausages 5.5 - streaky bacon 5 - baked halloumi 5.5 - Eggs, scrambled, fried or poached 5 - avocado 4.5 - forest mushrooms 4.5 - homemade baked beans 4 - toast 3.5