

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
& 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 V60 COFFEE

AWARD WINNING
CUP OF EXCELLENCE
ETHIOPIAN 2020
£50

BEST GEISHA OF PANAMA
EXPERIENCE
£20

Subject to availability

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 Greenrose

£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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ALL DAY

7:30 - 3:30 pm

QUEENS BAKERY (v)

Freshly baked pastries, crumpets, tea cakes, or campagrain toast

Severed with a choice of

Seasonal compote - apricot jam - Marmite - peanut butter - vegan coconut cacao spread

£3.50

Pastry Basket

A selection of 3 items from above

£7

OAT MILK PORRIDGE (vg) or COCONUT YOGHURT (vg)

with seasonal compote or caramelised bananas & Dorset Granola

£5.50

QUEENS BANQUET

Poached Burford Eggs

Sausages

Streaky bacon

Vine tomatoes

Avocado

Mushrooms

Toast

£16

VEGAN PANCAKES (vg)

Seasonal compote, coconut yoghurt
& maple syrup

£8

Caramelised banana, vegan cacao spread,
coconut yoghurt & maple syrup

£10

ON TOAST

Poached eggs, smoked Scottish salmon on campagrain toast

£13

Avocado, halloumi & roasted tomatoes with crushed hazelnuts on campagrain toast (v)

£11

Scrambled eggs with freshly grated black truffle on campagrain toast (v)

£20

Wild mushrooms with truffle cream on campagrain toast (v)

£14

Smoked Scottish salmon with freshly cut lemon

£13

Queen's Gruyère & Cheddar cheese on toast with green chilli & spring onion (v)

£7

DAILY SEASONAL VEGAN SALADS & SOUP AVAILABLE

ADD ME TO ANY DISH

Avocado £3 - Mushroom £3 - Halloumi £4 - Roasted tomatoes £3

Sausages £5 - Streaky bacon rashers £4 - Scottish Smoked Salmon £6 - Eggs Scrambled or poached £4 - Truffle £ daily market Price

Wiltshire smoked chicken £5 - Hot smoked Scottish salmon £6

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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 (gf)
Mini Carrot Cake
Pistachio Rose Cake (vg)
Lemon & Thyme Loaf
Banana Maple Pecan Mini Loaves (vg)
Espresso Hazelnut Brownie (vg/ gf)
Sour Cherry Brownie (vg/ gf)
Lemon Blueberry Curd Mini Bundt (vg)

ICE CREAM

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

AFFOGATO

Double shot of Daterra Collection espresso & Ice Cream Union
£6

WEEKEND TREATS

LONGBOYS

Handmade 'proper' doughnuts, using the finest quality ingredients

Lemon Meringue
Salted Caramel
Tiramisu

Please see daily board for prices

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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

Avocado £3 - Mushroom £3 - Halloumi £4 - Roasted tomatoes £3

Sausages £5 - Streaky bacon rashers £4 - Scottish Smoked Salmon £6

Scrambled or poached eggs £4 - Truffle £ daily market Price

Two Courses

including juice & choice hot drink

£25.00

Bottomless Cocktails

+ £20

Bottomless Taittinger 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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QUEENSOFMAYFAIR.COM

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WINE

SPARKLING

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

CHAMPAGNE

Taittinger, Brut Reserve NV	£18	£65
*Ruinart, Blanc de Blanc NV	£20	£80
*Dom Perignon, Brut 2008	£29	£175
*Krug, Grande Cuvée Brut 167 Ème Édition	£35	£220
Dom Perignon, Vintage Rose 2008		£355

WHITE

Vermentino, Le Coq Perdu, Pays d'Oc, France 2018	£5.50	£10	£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	£5.50	£10	£27
Malbec, Aguijen de Abeja, Durigutti Brothers, Argentina 2017	£8	£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

Graham's 10 year old Tawny Port, Portugal	£7
Morgadioda la Calgada, Vinho do Porto, Blanco	£9
Hennessy VS	£11
Hennessy XO	£36

* Glasses served by Coravin

By the glass serving are measures of 175ml, 125ml servings available upon request. Digestives served at 50ml

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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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BEER

Camden's Hell Lager

£5.00

Noam Lager

£6.50

Kernel Pale Ale

£6.00

Partizan Pale Ale

£6.50

ALCOHOL FREE

Ginger Ale - Orange

Willy's ACV Honey & Turmeric

Elderflower - Apple

Mint & Soda

Coffee & Cream Soda

£7

SOFT DRINKS

Voss Still - 375ml

Voss Sparkling - 375ml

Voss Sparkling Lime & Mint - 375ml

£3

Voss Still - 800ml

Voss Sparkling - 800ml

£7

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

FERMENTED

Jarr Raspberry Kombucha

Jarr Ginger Kombucha

£5

JUICES

Freshly pressed

Orange

Apple

Cranberry

Pineapple

Mandarin

£3.50

DAILY DOSE

Verde

Strawb

Rouge

Black Lemonade

£5

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