

# 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
Capuccino	£3.75	£4.25
Latte	£3.75	£4.25
Americano	£2.75	£3
Mocha		£4.50
Chai Latte		£4.50



By Appointment to  
Her Majesty The Queen  
The Duke of Cambridge  
The Duke of Sussex  
Established 1875

## Charbonnel et Walker

## HOT CHOCOLATE

Classic Hot Chocolate  
£4.50

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

## SPECIALITY COFFEE

PANAMA GEISHA ESMERALDA ESTATE

V60 Filter  
£15

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

£3.50

Selection further of loose leaf tea also available

## MILK

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

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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 sourdough 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

Fried, scrambled or poached on  
sourdough toast  
£8

With Smoked Scottish Salmon  
£13

Add Australian black truffle  
£20

## AVOCADO

Avocado on sourdough 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

Avocado £3  
Caramelised bananas £3  
Australian Truffle £20

Eggs - fried, scrambled poached  
£4

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LUNCH

12 - 2:30pm

## SOUP

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

## SANDWICHES

Bresaola, gouda and sun-dried tomatoes  
£7.50

Hot Smoked chicken, grapes, and tarragon -  
£7.50

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

All served with crisps

## SMOKED SCOTTISH SALMON

Smoked salmon with lemon and sourdough bread  
£13

## SALADS

Fennel, Nectarine, Rocket, Feta, Sourdough 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

Headon'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 Australian black truffle with Wiltshire Truffle butter & honey

£25

## SHARING BOARDS

Garden (vg) £12

Crudités, hummus, seasonal fruit & poppy seed flat bread

Cheese (v) £20

Baron Bigod, 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 (v)

£4

Hummus topped with crushed hazelnuts (v)

£5

## ROLLS

Little Jack Horner's vegetarian roll (v)

£4

Headon's Pork sausage roll

£ 4.50

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## MAYFAIR

### SWEET TREATS ALL DAY

A seasonal selection of sweet artisan delicacies

Flourless chocolate cake  
Lemon & thyme loaf  
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  
Coconut Chocolate (vg)  
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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SATURDAY  
BRUNCH

10:30 - 2:30pm

## HOT DRINKS

Tea or Coffee

## JUICES

Orange or Apple juice

## FOR THE TABLE

Pastry basket

Yoghurt with seasonal compote

## CHOOSE YOUR COURSE

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

Avocado on sourdough with halloumi & crushed hazelnuts

Scottish smoked salmon, scrambled eggs on sourdough

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## ADD ME TO ANY DISH

Halloumi £3

Roasted tomatoes £2

Scottish Smoked Salmon £6

Avocado £3

Caramelised bananas £3

Australian Truffle £20

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.

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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 - Black Cow Vodka  
Mr Black

## CREAMY COW

Black Cow Vodka  
Irish Whisky - Conker Coffee  
Liqueur - Double Cream  
£16

## CAFFEINE CREAM

Coffee - Rum - Cream Soda

## THE CROWN JEWELS

Champagne - Elderflower

## GOLDEN JUBILEE

Jameson Whisky - Vanilla - Lemon - Soda

## TOMATO/TOMATO

Ocho Blanco Tequila - Charred Aubergine - Tomato

## CHAMOMILE IN CORK

Jameson Whisky - Chamomile - Apple - Lemon - Whites

## PRINCE HARRY

Goslings Rum - Ginger - Lime

## GRANNY'S GARDEN

Tarragon Gin - Blackberry - Bubbles

## THE CHURCHILL

Shortbread Whisky - Rhubarb - Brown Butter

## SUMMER IN THE SQUARE

Fennel Vodka - Orange - Bubbles

## LONDON CALLING

Martin Millers Gin - Tio Pepe - Lemon

## QUEEN MARY

Belvedere Vodka - Tomato - Horseradish

£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'  
Real Kombucha 'Royal Flush'  
Real Kombucha 'Smoke House'

£5

## ALCOHOL FREE

Ginger Ale - Orange  
Willy's ACV Honey & Turmeric

Coffee & Cream Soda

Elderflower - Apple  
Mint & Soda

£7

## 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

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