

# MAJESTIC

AT MAYFAIR

## TOAST & SPREADS V\*, GFI\*, DF\* 12

Choose from: Super Seed, Midnight Rye, Turkish Pide, or Sydenham Sourdough.

Served with your choice of two spreads:

Peanut Butter, Marmite, Vegemite, Honey, Jam, Marmalade

## EGGS YOUR WAY GFI\*, DF 16

Poached, scrambled, or fried on your choice of toasted Super Seed, Midnight Rye, Turkish Pide or Sydenham Sourdough

Add chilli crisp + 4

Add bacon + 6

Add Badger macha + 4

## BREAKFAST SANDO VGE\* 18

Bacon, grilled cheese, farm style relish, baby spinach, hollandaise, tornado scram, Grizzly milk bun

Spice it up + 2

## GOLDEN GRANOLA VGE, DF\* 19

Golden fruit textures, toasted nuts, honey yoghurt

## CHERRY RIPE BIRCHER V 20

Toasted coconut dark chocolate, cherry textures, nougatine

## SIGNATURE FRENCH TOAST VGE 24

Brown butter mascarpone, seasonal fruit textures, roasted apricot syrup, Turkish Pide, pistachio dust and freeze-dried blackcurrants

## EGGS BENNY GFI 21

Cheddar and chive hash, herb emulsion, baby spinach, soft poached eggs, and a vibrant lemon hollandaise

With bacon 27

With chorizo 27

With mushrooms 26

With maple hot smoked salmon 31

## BIG BREAKFAST GFI\* 31

Bacon, chorizo, hash, eggs your way, mushrooms, slow-roasted tomato, mustard relish aioli, served with toasted Sydenham Sourdough

## AVO TOAST VGE, DF\*, GFI\* 25

Midnight Rye, semi-dried cherry tomatoes, beetroot sauerkraut, smashed egg

Add bacon + 6

Add halloumi + 7

## VEGE MINCE ON TOAST VGE, GF\* 22

Toasted milk loaf, pecorino, peas, fried egg, buckwheat quinoa cauliflower

## THE CHEEKY HASH GFI 29

12 hour braised beef cheek, pressed potato, American mustard hollandaise, bones pickles, crispy onions

Add chilli crisp + 4

## HALLOUMI SHAWARMA VGE 26

Pomegranate, green tahini, salad, yoghurt, seasonal herbs, pepperoncini, flat bread

Add a side of hand-cut chips + 7

## WARM LAMB SALAD GFI, DF\* 30

10 hour braised lamb shoulder, du puy lentils, Aleppo labneh, tangelo, cucumber, basil, cress

## CAESAR SALAD 28

Prosciutto, Pangrattato, parmesan, anchovies, poached egg, cos

## PHILLY CHEESE 31

Ribeye, garlic butter lacquered hoagie, peppered cheddar, caramalised onion, relish aioli

Add a side of hand-cut chips + 7

## FRIED CHICKEN GFI 19

Crispy fried chicken, orange and sesame glaze, pickled onion, aioli

## HAND-CUT CHIPS V\* 15

Served with mustard relish aioli and house made ketchup

## COMPLIMENTS TO THE CHEF 10

Show some love by giving a nod to the team

## ON THE SIDE

	Badger macha	4
	Avocado	5
Jam	2	5
Toast (one piece):	3	5
– Super Seed		5
– Midnight Rye		5
– Turkish Pide		5
– Sourdough		6
Egg	3	6
Hollandaise	4	7
Chilli crisp	4	7
Kimchi	4	10
	Maple hot-smoked salmon	

DIETARY: VGE = Vegetarian V = Vegan GFI = Gluten-free ingredients DF = Dairy-free \* = Can be made to a dietary requirement on request

## SIGNATURE LOOSE LEAF TEAS

Black	Majestic Breakfast	6
	Balmoral ( <i>a strong breakfast blend of Assam &amp; Ceylon</i> )	
	Earl Grey	
	London Ritz ( <i>blackcurrant, vanilla &amp; caramel</i> )	
	English Rose ( <i>rose petal</i> )	
	British Raj ( <i>spiced chai</i> )	
	Avon Apple ( <i>apple &amp; cinnamon</i> )	
Green	Cambridge ( <i>traditional green sencha</i> )	6
	Jasmine Jewel ( <i>jasmine green</i> )	
	Bermuda Green ( <i>green with pineapple</i> )	
	Imperial Thai ( <i>green with coconut, lemongrass &amp; ginger</i> )	
Herbal & Fruit	Palace Garden ( <i>mixed berries</i> )	6
	Queen Elizabeth ( <i>ginger &amp; lemon</i> )	
	Princess Margaret ( <i>strawberry &amp; kiwifruit</i> )	
	Peppermint Jubilee ( <i>peppermint</i> )	
	Piccadilly ( <i>ginger &amp; liquorice</i> )	
	Royal Champagne ( <i>pure chamomile</i> )	
	Mayfair Peach	
White	Westminster Abbey ( <i>white vanilla grapefruit</i> )	6
Oolong	Queen Mary ( <i>apple &amp; pomegranate</i> )	6
Rooibos	African Dusk ( <i>pure Rooibos/red bush</i> )	6

## SODAS, KOMBUCHA, JUICES & WATER

Coca-Cola / Coca-Cola No Sugar	6	
Fanta, Sprite, Ginger Ale, Ginger Beer	6	
Three Boys Wild Strawberry Kombucha 0%	10	
Kerri Juice Range: Apple, Orange, Cranberry, Pineapple, Tomato	6	
Premium Orange or Apple Juice	8.5	
San Pellegrino Sparkling	8	12
Acqua Panna Still	8	

## ICED & MILKSHAKES

ICED:		MILKSHAKES:	
Americano	7	Belgian Milk Chocolate	9.5
Tea, Latte	8	Belgian Dark Chocolate	9.5
Coffee, Chocolate, Chai, Matcha, Mocha	9	Belgian White Chocolate	9.5

## LOCALLY ROASTED IMPERIAL COFFEE

	S	M	L
Espresso	4.4	-	-
Long Black	4.6	-	-
Americano	-	4.7	-
Flat White	5.2	6.2	7.1
Cappuccino	5.2	6.2	7.1
Latte	5.2	6.2	7.1
Vanilla Chai Latte	5.2	6.2	7.1
Spiced Chai Latte	5.2	6.2	7.1
Matcha Latte	5.9	6.9	7.9
Short Macchiato	4.6	-	-
Long Macchiato	4.8	-	-
Piccolo Latte	4.8	-	-

## BELGIAN HOT CHOCOLATES

Made with real melted chocolate

Milk Chocolate	5.7	6.8	7.8
Dark Chocolate	5.7	6.8	7.8
White Chocolate	5.7	6.8	7.8
Hazelnut Milk Chocolate	6.2	7.2	8.2
Caramel Milk Chocolate	6.2	7.2	8.2
Peppermint Dark Chocolate	6.2	7.2	8.2
Chilli Dark Chocolate	6.2	7.2	8.2

## SIGNATURE BELGIAN MOCHAS

Made with real melted chocolate & our imperial blend espresso

Milk Chocolate Mocha	6.2	7.2	8.2
Dark Chocolate Mocha	6.2	7.2	8.2
White Chocolate Mocha	6.2	7.2	8.2

## EXTRAS

Soy, Almond, Oat, Coconut	+ 0.9
Extra shot, Decaf, Pouring Cream	+ 0.6
FLAVOURED SHOTS: Vanilla, Caramel, Hazelnut, Peppermint	+ 0.9

## SMOOTHIES

	S	L
TROPICAL GREEN: <i>Kiwi Crush, Mango, Pineapple Juice, Lime Juice, Spinach, Coconut Cream</i>	10	13
MAJESTIC BLUE: <i>Banana, Mango, Blue Spirulina, Almond Milk, Coconut Cream</i>	10	13
VITALITY: <i>Banana, Blueberries, Whey Protein, Cacao Powder, Yoghurt, Oat Milk</i>	10	13