

MAJESTIC

— AT MAYFAIR —

TOAST & SPREADS V*, GF*, DF* 13

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 VGE, GF*, DF* 17

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

Add chilli crisp + 4

Add bacon + 7

BREAKFAST SANDO VGE* 20

Bacon, grilled cheese, farm style relish, baby spinach, hollandaise, scrambled egg, Grizzly milk loaf

Spice it up + 2

THE GRANOLA VGE 20

Toasted oats, almond florentine, poached and fresh fruit textures, plain yoghurt

SIGNATURE FRENCH TOAST VGE 25

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

Add bacon + 7

EGGS BENNY GF 21

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

With bacon 28

With chorizo 28

With mushrooms 27

With maple hot smoked salmon 32

BIG BREAKFAST GF* 32

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

AVO TOAST VGE, DF*, GF* 25

Super seed, roasted butternut pumpkin hummus, chunky herbed avocado, pesto, soft poached egg

Add bacon + 7

Add halloumi + 8

TURKISH EGGS VGE, GF* 24

Herb labneh, toasted Turkish pide, soft poached eggs, brown butter, salsa macha

THE CHEEKY HASH GF 30

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

Add chilli crisp + 4

VADA PAV VGE 27

Tempered mashed potato, coconut garlic chutney, minted yoghurt, potato bun, coriander dipping curry

LAMB ARAYES 24

Arabic spiced lamb, Lebanese flatbread, minted yoghurt

Add a side of hand-cut fries + 8

AUTUMNAL BEETS VGE 27

Horseradish ricotta, roasted and pickled beets, fresh orange, fried kale, puffed buckwheat, greens

CHICKEN SNITTY SUB 31

Breaded chicken schnitzel, herbed sour cream, slaw, gravy

Add a side of hand-cut fries + 8

FRIED CHICKEN GF 20

Chipotle maple garlic butter, crispy shallots

HAND-CUT FRIES 15

Served with mustard relish aioli and house made ketchup

Load em up — savoury mince, pecorino, sour cream + 10

COMPLIMENTS TO THE CHEF 10

Show some love by giving a nod to the team

ON THE SIDE

(ADDITIONAL TO ANY MEAL)

Toast (one piece):	3	Avocado	5
– Super Seed		Hash	5
– Midnight Rye		Mushrooms	5
– Turkish Pide		Wilted spinach	5
– Sourdough		Slow-roasted tomato	5
Egg	3	Bacon	7
Hollandaise	4	Chorizo	7
Chilli crisp	4	Halloumi	8
Kimchi	5	Maple hot-smoked salmon	10

DIETARY:

VGE = Vegetarian

V = Vegan

GF = Gluten-free

DF = Dairy-free

* = Can be made to a dietary requirement [on request](#)

Beverage menu on reverse

@majesticatmayfair

@nick_tatie

@mayfairluxuryhotels

SIGNATURE
LOOSE LEAF TEAS

Black	Majestic Breakfast	6.4
	Balmoral (<i>a strong breakfast blend of Assam & Ceylon</i>)	
	Earl Grey	
	London Ritz (<i>blackcurrant, vanilla & caramel</i>)	
	English Rose (<i>rose petal</i>)	
	British Raj (<i>spiced chai</i>)	
	Avon Apple (<i>apple & cinnamon</i>)	
Green	Cambridge (<i>traditional green sencha</i>)	6.4
	Jasmine Jewel (<i>jasmine green</i>)	
	Bermuda Green (<i>green with pineapple</i>)	
	Imperial Thai (<i>green with coconut, lemongrass & ginger</i>)	
Herbal & Fruit	Palace Garden (<i>mixed berries</i>)	6.4
	Queen Elizabeth (<i>ginger & lemon</i>)	
	Princess Margaret (<i>strawberry & kiwifruit</i>)	
	Peppermint Jubilee (<i>peppermint</i>)	
	Piccadilly (<i>ginger & liquorice</i>)	
	Royal Champagne (<i>pure chamomile</i>)	
White	Mayfair Peach	6.4
	Westminster Abbey (<i>white vanilla grapefruit</i>)	
Oolong	Queen Mary (<i>apple & pomegranate</i>)	6.4
Rooibos	African Dusk (<i>pure Rooibos/red bush</i>)	6.4

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, Grapefruit, Pineapple, Tomato	6	
Premium Orange	8.5	
San Pellegrino Sparkling	8	12
Acqua Panna Still	8	

ICED & MILKSHAKES

ICED:		MILKSHAKES:	
Americano	7	Belgian Milk Chocolate	9.5
Chai	8	Belgian Dark Chocolate	9.5
Latte	8.5	Belgian White Chocolate	9.5
Coffee, Chocolate, Matcha, Mocha	9.2		
Strawberry Iced Matcha	9.5		

LOCALLY ROASTED
IMPERIAL COFFEE

	S	M	L
Espresso	4.7	-	-
Long Black	4.9	-	-
Americano	-	5.0	-
Flat White	5.5	6.5	7.4
Cappuccino	5.5	6.5	7.4
Latte	5.5	6.5	7.4
Vanilla Chai Latte	5.5	6.5	7.4
Spiced Chai Latte	5.5	6.5	7.4
Matcha Latte	6.2	7.2	8.2
Short Macchiato	4.9	-	-
Long Macchiato	5.1	-	-
Piccolo Latte	5.1	-	-

BELGIAN HOT CHOCOLATES

<i>Made with real melted chocolate</i>			
Milk Chocolate	6.5	7.7	9.0
Dark Chocolate	6.5	7.7	9.0
White Chocolate	6.5	7.7	9.0
Hazelnut Milk Chocolate	7.0	8.2	9.6
Caramel Milk Chocolate	7.0	8.2	9.6
Peppermint Dark Chocolate	7.0	8.2	9.6
Chilli Dark Chocolate	7.0	8.2	9.6

SIGNATURE BELGIAN MOCHAS

<i>Made with real melted chocolate & our imperial blend espresso</i>			
Milk Chocolate Mocha	7.2	8.2	9.6
Dark Chocolate Mocha	7.2	8.2	9.6
White Chocolate Mocha	7.2	8.2	9.6

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>	11	14
MAJESTIC BLUE: <i>Banana, Mango, Blue Spirulina, Almond Milk, Coconut Cream</i>	11	14
ENERGIZER: <i>Banana, Blueberries, Whey Protein, Yoghurt, Oat Milk</i>	11	14

Alcoholic beverages are available via the drinks list on your table