

THE QUEEN'S HEAD

MOTHER'S DAY BRUNCH MENU

£25.95 per person

Sweet Treats

Buttermilk pancake stack, Greek yoghurt, Strawberry compote, maple syrup V

Buttermilk pancake stack, smoked English belly bacon, maple syrup

Banana bread, caramelised banana, blueberries V/GF

Breakfast & Brunch

Smashed avocado, toasted sourdough, heritage tomatoes, fermented red chilli & toasted seeds.
Add poached Clarence Court rich yolk eggs for 3.00 VE/*GF

Crispy duck leg waffle, fried egg, pickled mustard seeds, maple syrup

Full English breakfast, free range sausage, smoked English belly bacon, Clonakilty black pudding, potato & onion hash brown, Clarence Court rich yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough

English Garden breakfast, plant-based sausage, Clarence Court rich yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato & onion hash, toasted sourdough V

Plant based breakfast, plant-based sausage, roasted portobello mushroom, grilled tomato, potato and onion hash, baked beans, wilted spinach, smashed avocado, toasted sourdough VE

Sourdough toast, butter and preserves *VE/*GF

Plain toast, butter and preserves V *VE

Eggs

Eggs Florentine, wilted spinach, roasted portobello mushroom, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin V/GF*

Eggs Benedict, honey roast ham, poached Clarence Court rich yolk eggs, tarragon hollandaise, toasted English muffin GF*

Eggs Royale, smoked Scottish salmon, poached Clarence Court rich yolk eggs, tarragon hollandaise, toasted English muffin GF*

Smoked Scottish salmon, scrambled Clarence Court rich yolk eggs, sourdough toast, fresh chive *GF

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (**) = CAN BE ADAPTED TO VE ON REQUEST (*GF) = CAN BE ADAPTED TO GF ON REQUEST

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.