

BREAKFAST

Mon-Fri 7.00am – 10.00am, Sat-Sun 7.00am – 11.00am

Traditional £21

Two free-range eggs of your choice – pork or vegetarian sausage, cured back bacon, grilled plum tomato, portobello mushrooms, baked beans

Eggs Royale £13

Two poached free-range eggs, smoked salmon and hollandaise sauce on brioche

Eggs Benedict £12

Two poached free-range eggs, honey roasted ham and hollandaise sauce on English muffins

Eggs Florentine (V) £12

Two poached free-range eggs, spinach and hollandaise sauce on English muffins

Eggs and Avocado (V) £13

Two poached free-range eggs, crushed avocado and chilli flakes on sourdough

Eggs with Smoked Salmon £12

Two scrambled free-range eggs with smoked salmon on your choice of toast

Eggs (V) £10

Two free-range eggs, either poached, boiled, fried or scrambled served with your choice of toast

Omelette (GF) £12

Traditional or egg white. Three free-range eggs with your choice of: ham, turkey, mushroom, spinach, onion, cheese, tomato, peppers, chilli

Oat Porridge (V) £9

Served with seasonal berries, your choice of milk, and caramelised brown sugar

French Toast (V) £10

Brioche bread with cinnamon, caramelised bananas and crème fraiche

Pancakes or Waffles (V) £10

Served with seasonal berries, maple syrup and vanilla cream

Coffee £4 each

Filter, Espresso/Short Black, Double Espresso/Doppio, Long Black/Americano, Macchiato, Café Latte, Cappuccino, Flat White, Decaffeinated, Mocha, Hot Chocolate

Tea £4 each

English Breakfast, Earl Grey, Lemon and Ginger, Peppermint, Jasmin Green, Golden Chamomile

ALL DAY DINING

Mon-Sun 12.00 midday – 9.45pm

SALADS

Classic Caesar Salad Small £10 | Large £14

Classic Caesar Salad Small £12 | Large £19
Served with your choice of grilled chicken or grilled prawns

Superfood Salad (VE) Small £8 | Large £13

Mixed green leaves, quinoa, chia seeds, corn, avocado, cranberries, sliced apple & almonds with lime dressing

Niçoise Salad Small £13 | Large £18

Tuna fillet, little gem lettuce, baby potatoes, cherry tomatoes, hard-boiled eggs, olives, green beans and lime dressing

Cobb Salad Small £11 | Large £17

Grilled chicken, lettuce, bacon, avocado, tomatoes and hard-boiled eggs with buttermilk ranch dressing

SANDWICHES

All served with French fries, crisps or salad

Club Sandwich £17

Grilled chicken, crispy bacon, tomato, fried egg, lettuce, mustard, and mayonnaise on toasted bread of your choice

Vegetable Club Sandwich (V) £13

Grilled mushroom, roasted red pepper, tomato, fried egg, lettuce, mustard, and mayonnaise on toasted bread of your choice

Steak Sandwich £16

Grilled minute steak, rocket, Parmesan, chimichurri and balsamic dressing on ciabatta bread

BURGERS

All served with rosemary chips

Gourmet Burger £18

8oz grilled beef patty with lettuce, tomato, English cheddar cheese, onion chutney on a brioche bun

Chicken Burger £16

Fried chicken Milanese with lettuce, tomato, English cheddar cheese, chipotle sauce on a brioche bun

MAINS

Beef Fillet £23

With Parmigiano Reggiano mousse, braised shallots and red wine jus

Fish and Chips £19

Japanese tempura cod with squid ink, triple cooked chips, mushy peas and homemade tartare sauce

Roasted Corn-Fed Chicken £18

With asparagus, tomato confit, Parmesan tuille

Courgette Rigatoni Pasta (V) £16

With roasted pistachio, rocket, pesto and grilled baby courgettes

SIDES

Seasonal vegetables (V) £5

Mashed potatoes (V) £5

Mixed leaf salad (VE) £5

Sautéed spinach (V) £5

Triple cooked chips with rosemary (V, GF) £7

Chips with truffle and Parmesan (V, GF) £7

DESSERTS

Chocolate and coffee parfait £6

Strawberry cheesecake £6

Artisan gelato £6

Selection of British Cheeses £12

With fruit compote, rosemary focaccia and crackers

OVERNIGHT DINING

Mon-Sun 9.45pm – 7.00am

SALADS

Classic Chicken Caesar Salad £14

SANDWICHES

All served with crisps or salad

Club Sandwich £17

Grilled chicken, crispy bacon, tomato, lettuce, mustard, and mayonnaise on toasted bread of your choice

Vegetable Club Sandwich (V) £13

Grilled mushroom, roasted red pepper, tomato, lettuce, mustard, and mayonnaise on toasted bread of your choice

DESSERTS

Chocolate and coffee parfait £6

Strawberry cheesecake £6

Artisan gelato £6

V – Vegetarian | VE – Vegan | GF – Gluten Free

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.
All our food is prepared in a kitchen where all or some of the listed food allergens are present. (Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites).
Menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

100 Queen's Gate Hotel – London | Kensington | London | SW7 5AG | www.100queensgate.com

DRINKS MENU

WHITE WINE

	175ml	250ml	Bottle
TROPICAL & BALANCED			
Baron Philippe de Rothschild Sauvignon Blanc Pays d'Oc, France	£9.50	£11.50	£30
Bouchard Aîné & Fils Chardonnay, Vin De France Bourgogne, France	£9.50	£11.50	£30
DRY & CRISP			
Grave del Friuli Pinot Grigio, Borgo Tesis Fantinel, Italy	£11	£14	£37
Chablis Gloire de Chablis, J. Moreau & Fils Bourgogne, France			£57
Sancerre, La Grande Châtelaine de Joseph Mellot Vallée de la Loire, France			£60
Baronne Charlotte, AC Graves, Baron Philippe de Rothschild, Sémillon, Sauvignon Blanc Bordeaux, France			£65

ROSÉ WINE

	175ml	250ml	Bottle
Vendange White Zinfandel California, USA	£9	£11	£28
Sancerre Rosé, Domaine de Terres Blanches Vallée de la Loire, France			£56

RED WINE

	175ml	250ml	Bottle
REFINED & ELEGANT – MEDIUM BODIED			
Marqués de Riscal Rioja Reserva Rioja, Spain	£13	£16.50	£46
Barolo, Enrico Serafino Piedmont, Italy			£69
RICH & INTENSE – FULL BODIED			
Baron Philippe de Rothschild Cabernet Sauvignon Pays d'Oc, France	£11.50	£14.50	£40
Amancaya Malbec, Cabernet Sauvignon, Domaines Barons de Rothschild (Lafite) Mendoza, Argentina	£13	£18	£50
Mas Andes Merlot, Baron Philippe de Rothschild Central Valley, Chile			£33
LIGHT & AROMATIC			
Luis Felipe Edwards Lot 37 Pinot Noir Maule Valley, Chile			£30

SPARKLING WINES

	125ml	Bottle
Le Altane Extra Dry Veneto, Italy	£9.50	£40
Bottega Gold Brut NV Veneto, Italy		£60

CHAMPAGNE

	125ml	Bottle
G.H Martell Prestige NV	£16	£70
Taittinger Brut Réserve NV	£19.50	£90
Veuve Clicquot Yellow Label Brut NV		£95

GIN

Bombay Sapphire, England	£8
Tanqueray 10 Gin, Scotland	£12

VODKA

Absolut Elyx Wheat, Sweden	£12
Belvedere Rye Vodka, Poland	£12

COGNAC & BRANDY

COGNAC	
Rémy Martin VSOP	£12
Hennessy XO	£35

WHISKY

SCOTTISH FINE BLENDED	
Johnnie Walker Black Label	£12
Johnnie Walker Blue Label	£40
SCOTTISH SINGLE MALTS	
Laphroaig 10 Year Old, Islay	£15
Oban 14 Year Old, Highlands	£15
AMERICAN WHISKEY	
Jack Daniel's	£8
Jack Daniel's Single Barrel	£18

PORT SHERRY & MARSALA

Fonseca 2012 Late Bottled Vintage

BOTTLED BEER & CIDERS

Estrella Damm	£6
Meantime Pale Ale	£6
Pilsner Urquell	£6
Curious Apple Cider	£6
Peroni Libera Alcohol Free Lager	£6

IN-ROOM DINING MENU

