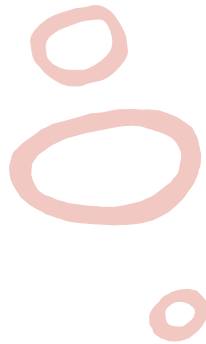


where the pancakes are



batter matters

Our batters are made fresh on site using beautiful ingredients. The buttermilk pancake stacks are made with our organic flour blend including buckwheat flour that, amongst many other attributes, lowers cholesterol and blood sugar levels. Equally, our high welfare eggs and buttermilk are a superb source of minerals, vitamins and proteins.

another batter: vegan, dairy-free & wheat free

We are aware of the food sensitivities of many of our guests. Our vegan pancakes are made with gluten-free organic flour, oat milk, chia seeds and coconut yoghurt. (£2 add. charge)

v – vegetarian vv – vegan
vo – vegan option gf – gluten free

buttermilk pancakes

SAVOURY

american smoked streaky bacon, blueberries, maple syrup	9.5
welsh rarebit (v) cheddar, ale, vinegar crisps & grilled spring onions	9.5
a 1000-baby-greens (v) baby leaves, cumin, spring onions, green chili, lime-coriander butter	10.5
royal or benedict hollandaise, salmon or ham, two poached eggs, tarragon asparagus	11.5/10
breakfast fried egg, bacon, roast cherry tomatoes, sausage, portobello & baked beans	12
vegetarian breakfast (v) fried egg, halloumi, roast pepper & tomatoes, baked beans, portobello	11

SWEET

simple (v,vo) pure maple & butter / lemon & sugar / chocolate with toasted hazelnuts	5.5
banana chocolate (v) chocolate, toasted hazelnuts	7.5
berries (v,vo) forest berry compote, house cream, crushed meringue, toasted almond flakes	8.5
hummingbird (v,vo) cinnamon poached pineapple, house cream, lime syrup & zest, pomegranate, toasted coconut flakes	9
children's menu (v,vo) lemon/maple/chocolate, served with fruit & glass of milk	4.5

EXTRAS

bacon	2	avocado	3	grilled tomatoes	1.5	maple syrup	1.5
salmon	3	halloumi	3	poached egg	2	house cream	1.5
sausage	2	portobello	2			banana	1.5

dutch babies

oven baked
please allow for 20 mins baking time

sweet (v) bramley & cox apple, fresh berries, almond flakes, house cream	9
savoury (v) soft goats cheese, parmesan, cheddar with thyme & rosemary, served with bitter salad	11

this month's specials

australian (v, gf) polenta corn fritters, creme fraiche, preserved lemon, avocado, lambs lettuce	11
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SEASONAL JUICES

GREEN cucumber, celery, apple, lemon, mint	5
PURPLE Beetroot, carrot, apple, ginger, lemon	5

Please inform your waiter if you are allergic to any food items before you order as we cannot guarantee the absence of allergens in our dishes as our kitchen handles allergens.

We will add a discretionary 12.5% service charge to your bill.

small & sweet	bar drinks	hot & cold drinks	breakfast
WEDNESDAY – FRIDAY AFTERNOON			
HIGH TEA – <i>pre-booking only</i> 22.5 Selection of Bites (vo) Callebaut chocolate crêpe with hazelnuts lemon berry pot, pistachios raspberry tart smoked salmon, pickled turnip, crème fraîche English cucumber, sorrel, cream cheese rolled tuna crêpe, zest, micro parsley selection of tea & glass Prosecco	CIDERS Istategi 6.5 traditional Basque cider 37cl 6% Aspall 6.5 Suffolk Premier Cru 50cl 7% Hawkes Urban Orchard 33cl 4.5% from within the M25 & supermarket rejects BEER Camden Pale Ale 33.5cl 5.6% 5.5 1936 Alpine Lager 33cl 4.7% 5 WINE glass bottle Las Dos Marias Tinto 2014, Galicia (red) 5 20 Le Choix de Voltaire Pinot Noir (red) 7.5 28 Las Dos Marias Blanco 2015, Galicia (white) 5 20 Le Choix de Voltaire Viognier (white) 7.50 28	COFFEES AND TEAS espresso/macchiato 2 double espresso / americano / cortado 2.5 latte / cappuccino / flat white 2.8 mocha / Spanish latte (dbl shot) 3 hot chocolate 2.8 tea 2.8 black, green, earl grey, peppermint fresh mint tea matcha cortado 2.8 bonsoy soy or oat milk substitute (50p extra) JUICES ETC GREEN – fresh pressed 5 cucumber, celery, apple, mint, lemon PURPLE – fresh pressed beetroot, carrots, lemon, apple, ginger 5 fresh still lemonade 3 orange / cloudy apple juice 3 matcha orange juice 4.5 coca cola / coke zero 2.8 milk by the glass 1.5 filtered still water 1 sparkling water 2.5	Monday – Friday till 11am
dutch baby flambée 11.5 bramley & cox apple, fresh berries, almond flakes, house cream, Cointreau			rolled oats porridge 4.5 berry compote or honey
affogato 4 espresso over vanilla ice cream with cantucci biscotti			quinoa & buckwheat granola 6.5 greek yoghurt, honey, fruit
things to take home			
Pure Maple Syrup 9.20 Great Taste Award Winner 2016 Canada grade A Bottle 330g	COCKTAILS & SPARKLING glass carafe Aperol spritz 6.5 20 Mimosa – Prosecco & orange juice 8 22.5 Prosecco Mirabello Veneto 7.5 29- Long Flint mixers – serves 2 9 - rhubarb & vodka seltzer ginger & rum fuego rose hip & gin fizz		“continental” breakfast 8.5 simple stack of buttermilk pancakes, lemon & sugar / maple & butter / chocolate coffee & orange juice
Gluten-Free Pancake Flour Mix 4.20 recipe for vegan pancakes included			small australian 6 polenta corn fritter, avocado, crème fraîche, preserved lemon, lambs lettuce
Organic Pancake Flour Mix 3.80 recipe for buttermilk pancakes included			small royal 6 poached egg, one pancake, hollandaise, smoked salmon, asparagus
			small benedict 5 poached egg, one pancake, ham, hollandaise, asparagus

At where the pancakes are... we host events and parties on our beautiful mezzanine. If you are looking for delivery, party catering or office lunches, we are happy to discuss the options with you.
Please email info@wherethepancakesare.com or call 0207 407 8408