

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. "Another batter" is vegan, dairy-free and gluten-free by using the key ingredients of organic rice & buckwheat flour, soy milk & chickpea water. (£2 additional charge)

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

buttermilk pancakes

savoury

american 10
three pancakes, smoked streaky bacon, blueberries, maple syrup

welsh rarebit (v) 10.5
two pancakes, mature cheddar, ale, vinegar crisps & grilled spring onions
add a fried egg

1000 baby greens (v) 10.5
two pancakes griddled with baby leaves, cumin, spring onions, green chili, lime-coriander butter

royal
smoked salmon or smashed avocado 11.5
wiltshire ham or streaky bacon 10.5
two pancakes, poached eggs, hollandaise, tarragon, asparagus

breakfast 12
two pancakes, fried egg, streaky bacon, roasted cherry tomatoes, cumberland sausage, portobello mushroom & baked beans

vegetarian breakfast (v) 11
two pancakes, fried egg, halloumi, roasted pepper & cherry tomatoes, baked beans, portobello mushroom

sweet

simple (v,vo) 6
two pancakes, choice of maple & butter, lemon & sugar, chocolate & toasted hazelnuts or sea salted caramel
add banana 7.5

banana praline marshmallow 9.5
two pancakes, banana, hazelnut-sunflower-cocoa-nib praline, basil marshmallow
choice of chocolate or sea salted caramel

forest berries (v,vo) 9.5
two pancakes, forest berry compote, house cream, crushed meringue, toasted almond flakes

hummingbird (v,vo) 9.5
two pancakes, cinnamon poached pineapple, house cream, lime syrup & zest, pomegranate, toasted coconut

children's small stacks 4.5
small pancakes, lemon, maple or chocolate, served with fruit & glass of milk

extras

one pancake	1.5	fried/poached egg	1.5	avocado	3	maple syrup	1.5
bacon	2	salmon	3	blubberies	2	house cream	1.5
sausage	2	halloumi	3	banana	1.5	ice cream	2

dutch babies

The Dutch Baby is an American interpretation of a centuries old German dish. Nothing to do with Holland – actually it is very much a Yorkshire pudding look-a-like. *Oven baked, this dish takes 20 minutes to reach your table.*

bramley & cox apples (v) 9.5
fresh berries, almond flakes, house cream

goats, parmesan & cheddar (v) 11
with roast thyme & rosemary, served with greens

this month's specials

australian (v,gf) 11
polenta corn fritters, creme fraiche, preserved lemon, avocado, leaves

vegan breakfast (v,vv,df,gf) 11
two vegan pancakes, smashed avocado, roasted pepper & cherry tomatoes, garbanzo bean salsa, portobello mushroom, tahini-nigella dressing

pulled beef pastrami 13
two pancakes, slow cooked brisket, gruyere cheese, sauerkraut, gherkins, 1000 island sauce, salad with preserved lemon dressing

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 add a discretionary 12.5% service charge to your bill – please let your waiter know in advance if you prefer not to pay this.

why not try our
**buttermilk pancake mix
 & the purest maple syrup**

our organic flour mix 575g £3.75
 100% pure maple syrup 330g £8.25
winner of Great Taste Award 2016
 together 10.5

juices etc

cold pressed juices

Did you know?

cold pressed juicing is all about sub-zero temperatures and sub-mergence in highly pressurized water conditions (more pressure than you find at the bottom of the deepest ocean!) in order to preserve the nutrients

- green** 5
apple, spinach, celery, ginger, lime
- purple** 5
carrot, apple, beetroot, pomegranate, ginger, lemon

other soft drinks

- fresh orange / apple juice** 3
- coca cola / coke zero** 2.8
- milk by the glass** 1.75
- sparkling water** 1.75

coffee & tea

coffees

- espresso / macchiato** 2
- double espresso** 2.5
- americano** 2.5
- latte / cappuccino / flat white** 2.8
hot or iced

hot chocolate

- hot chocolate / mocha** 3
add whipped cream 3.5
- XO hot chocolate** 7
with XO patron tequila coffee liquor
add whipped cream 7.5

special coffees

- matcha tea latte** 3
- turmeric & cinnamon latte** 3
- spanish latte** 3
with condensed milk

teas

- tea** 2.8
english breakfast, earl grey, peppermint, jasmine pearl, green tea or camomile
- infusions** 2.8
fresh mint or lemon & ginger
- bonsoy or oat milk alternative** 0.5

wine, sparkling & cocktails

cocktails

- breakfast cocktail** 7.5
bourbon, OJ, maple syrup
- mimosa** 7.5
prosecco, fresh OJ
- aperol spritz** 7.5
- bloody mary** 7.5
- gin & tonic** 7.5

english elderflower sparkling wine

Renegade & Longton set off on a journey 30 years ago to produce premium English sparkling wines using a traditional method and ingredients other than grapes. The result– a remarkable sparkling wines made with Elderflower.
served by the bottle £30

other wines

- Mirabello (prosecco)** coupe / bottle
italy 7.5 / 29
- Réserve Roquemolière Picpoul de Pinet (white)** 150 ml / bottle
France, 2017, 12.5% 6 / 29
- Moulin de Gassac Pays d'Herault (red)** 6 / 29
France, 2016, 12.5%

ciders & beer

cider

We stubbornly believe that ciders are a perfect match with pancakes. We are grateful to the French but mostly we credit apple trees for producing the rather genius mother of all fruits.

The cider produced in the northern Basque region of Spain is our Spring favourite.

- Isastegi** 6.5
traditional Basque cider 37cl 6%
- Urban Orchard** 5
from within the M25 & supermarket rejects 33cl 4.5%

beer

- Camden Pale Ale** 5.5
as local as it gets, as good as it gets 33.5cl 5.6%
- 1936 Alpine Lager** 5
made from pure mountain water giving this beer a distinct clarity of flavour 33cl 4.7%

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