

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**  
three pancakes, swaledale butcher's smoked streaky bacon, blueberries, maple syrup

### welsh rarebit (v)

two pancakes, mature cheddar, ale, vinegar crisps & grilled spring onions  
add a fried egg

### 1000 baby greens (v)

two pancakes griddled with baby leaves, cumin, spring onions, green chili, lime-coriander butter

### royal

**smoked salmon or smashed avocado**  
**wiltshire ham or streaky bacon**

two pancakes, poached eggs, hollandaise, tarragon, asparagus

### breakfast

two pancakes, fried egg, swaledale butcher's streaky bacon and sausage (gf), roasted cherry tomatoes, portobello mushroom & baked beans

### vegetarian breakfast (v)

two pancakes, fried egg, halloumi, roasted pepper & cherry tomatoes, baked beans, portobello mushroom

### sweet

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

### add banana

### banana praline marshmallow

two pancakes, banana, hazelnut-sunflower-cocoa-nib praline, basil marshmallow

choice of chocolate or sea salted caramel

### forest berries (v,vo)

two pancakes, forest berry compote, house cream, crushed meringue, toasted almond flakes

### hummingbird (v,vo)

two pancakes, cinnamon poached pineapple, house cream, lime syrup & zest, pomegranate, toasted coconut

### children's small stacks

small pancakes, lemon, maple or chocolate, served with fruit & glass of milk

## 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)

fresh berries, almond flakes, house cream

### goats, parmesan & cheddar (v)

with roast thyme & rosemary, served with greens

## this month's specials

### australian (v,gf)

polenta corn fritters, creme fraiche, preserved lemon, avocado, leaves

### vegan breakfast (v,vv,df,gf)

two vegan pancakes, smashed avocado, roasted pepper & cherry tomatoes, garbanzo bean salsa, portobello mushroom, tahini-nigella dressing

### pulled beef pastrami

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

### extras

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

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

### coffee & tea

#### coffees

<b>espresso / macchiato</b>	2
<b>double espresso</b>	2.5
<b>americano</b>	2.5
<b>latte / cappuccino / flat white</b>	2.8
<i>hot or iced</i>	

#### hot chocolate

<b>hot chocolate / mocha</b>	3
<i>add whipped cream</i>	3.5
<b>xo hot chocolate</b>	7
<i>with XO patron tequila coffee liquor add whipped cream</i>	7.5

#### special coffees

<b>matcha tea latte</b> <i>no espresso</i>	3
<b>turmeric &amp; cinnamon latte</b> <i>no espresso</i>	3
<b>spanish latte</b> <i>dbl espresso with condensed milk</i>	3
<b>chai latte</b> <i>single espresso</i>	3

#### teas

<b>tea</b>	2.8
<i>english breakfast, earl grey, jasmine pearl, green tea, chai or pu ehr</i>	
<b>infusions</b>	2.8
<i>fresh mint, lemon &amp; ginger or hibiscus flower (hot or iced)</i>	
<b>bonsoy or oat milk alternative</b>	0.5

### cocktails

<b>mimosa</b>	7.5
<i>prosecco, fresh OJ</i>	
<b>breakfast cocktail</b>	7.5
<i>bourbon, OJ, maple syrup</i>	
<b>bloody mary</b>	7.5
<b>mississippi mule</b>	7.5
<i>gin, cassis, lemon juice</i>	
<b>xo espresso martini</b>	7.5
<i>xo patron, tequila, espresso</i>	
<b>aperol spritz</b>	7.5
<b>gin &amp; tonic</b>	7.5

### 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.

<b>Isastegi</b>	6.5
<i>traditional Basque cider 37cl 6%</i>	
<b>Urban Orchard</b>	5
<i>from within the M25 &amp; supermarket reflects 33cl 4.5%</i>	

### wine

#### 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 wine made with Elderflower.  
*served by the bottle* £30

#### other wines

<b>Mirabelle (prosecco)</b>	<i>coupe / bottle</i>
<i>italy</i>	7.5 / 29
<b>R�serve Roquemoli�re</b>	<i>150 ml / bottle</i>
<b>Picpoul de Pinet (white)</b>	6 / 29
<i>France, 2017, 12.5%</i>	
<b>Moulin de Gassac</b>	6 / 29
<b>Pays d'Herault (red)</b>	
<i>France, 2016, 12.5%</i>	

### beer

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

### 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.

<b>green</b>	5
<i>apple, spinach, celery, ginger, lime</i>	
<b>purple</b>	5
<i>carrot, apple, beetroot, pomegranate, ginger, lemon</i>	
<b>other soft drinks</b>	
<b>fresh orange / apple juice</b>	3
<b>coca cola / coke zero</b>	2.8
<b>milk by the glass</b>	1.75
<b>sparkling water</b>	1.75

### juices etc

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