

where the pancakes are



buttermilk batter matters

Our batters are made fresh on site using beautiful ingredients. The buttermilk pancakes 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.
(£1 additional charge)

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

p.m pancakes

savoury

american 10.5
three pancakes, swaledale butcher's smoked streaky bacon, blueberries, pure maple syrup

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

pulled beef pastrami 13
two pancakes, slow cooked brisket, gruyere cheese, sauerkraut, gherkins, 1000 island sauce, sweetheart cabbage slaw with toasted fennel seeds

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

hummingbird (v,vo) 6.75
one pancake, cinnamon poached pineapple, house cream, lime syrup & zest, pomegranate, toasted coconut

forest berries (v,vo) 6.75
one pancake, forest berry compote, house cream, crushed meringue, toasted almond flakes

one pancake	1.5	fried egg
bacon	2	salmon
sausage (gf)	2	halloumi

all day breakfast pancakes 13
two pancakes, maple syrup, baked beans, swaledale's bacon and sausage, fried egg, & roast portobello and cherry tomatoes

vegetarian breakfast (v) 12
two pancakes, fried egg, halloumi, roasted pepper & cherry tomatoes, baked beans, portobello mushroom, pure maple syrup

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

summer casserole 13.5
slow cooked beef in a light broth, roast courgette, farro, coriander, asparagus, green chilli, served with blinis

sweet & small

banana praline marshmallow (v) 6.75
one pancake, banana, hazelnut-sunflower-cocoa-nib praline, basil marshmallow choice of chocolate or sea salted caramel

strawberries (v) 5
served with vanilla ice-cream

extras

1.5	avocado	3	maple syrup	1.5
3	blueberries	2	house cream	1.5
3	banana	1.5	ice cream/sorbet	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) 10
fresh berries, almond flakes, vanilla ice cream

goats, cheddar, parmesan (v) 12
cheese crisps, rosemary, thyme rocket

mini danish dutch (v) 2.75
raisins, pumpkin seeds, cinnamon

blinis & snacks

Our blinis are made and served in eastern European style - intended to be casual and generous. Served with 8 blinis and with our own pickles.

blinis
smoked salmon, beetroot sour cream & dill 6
hot artichoke, cheddar & parsley (v) 6

blinis & prosecco for two 20
sharing plate of blinis, olives and truffle nuts

noceralla, kalamata & caper berry mix 3.5

truffle nuts 3.5

Please note while some dishes are gluten free our kitchen is not a gluten-free environment. Some dishes contain nuts. Food allergies and intolerances: before ordering please speak to a member of staff about your requirements.

All prices are inclusive of VAT at 20%.
A discretionary 12.5% service charge will be added to your bill which is distributed to all staff (less 7.5p per 1£ for credit card charges and administration costs relating to the service charge administration. The company or it's owners do not profit from service charge.)

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

fresh orange / apple juice 3

fresh lemonade, still or sparkling 3

coca cola / coke zero 2.8

milk by the glass 1.75

filtered still or sparkling water 1

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 and sprinkles 3.5

xo hot chocolate 7
 with XO patron tequila coffee liquor
add whipped cream 7.5

special coffees

matcha tea latte *no espresso* 3

turmeric & cinnamon latte *no espresso* 3

spanish latte *dbl espresso* 3
 with condensed milk

chai latte *single espresso* 3

teas

tea 2.8
 english breakfast, earl grey, jasmine pearl, green tea, chai or pu ehr

infusions 2.8
 fresh mint, lemon & ginger or hibiscus flower (*hot or iced*)

bonsoy or oat milk alternative 0.5

cocktails

mimosa 7.5
 prosecco, fresh OJ

breakfast cocktail 7.5
 bourbon, OJ, maple syrup

bloody mary 7.5

mississippi mule 7.5
 gin, cassis, lemon juice

moscow mule 7.5
 vodka, citrus, ginger & ginger beer

anglo aperol spritz 7.5
 Aperol, soda water, prosecco, elderflower

smokey maple old fashioned 7.5
 Wild Turkey bourbon, angostura, maple syrup

the calgary 7.5
 espresso, vodka, xo patron tequila liquor

wild sweet negroni 7.5
 gin, sweet vermouth, Campari, Aperol, angostura, lemon juice

lavender infused gin tonic 7.5
 gin, lavender bitter, lemon, Fever Tree tonic

wine

Mirabello (prosecco) *coupe / bottle*
 Italy 7.5 / 26.5

Le Choix de Voltaire Viognier (white) *150 ml / bottle*
 France, 2016, 12.5% 7.5 / 26.5

Le Choix de Voltaire Pinot Noir (red) *7.5 / 26.5*
 France, 2015, 12.5%

beer & cider

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%

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%

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