

where the pancakes are

buttermilk batter matters

Our batters are made fresh every day using highly nutritious ingredients. The organic flour blend includes buckwheat 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.

3-in-1 batter: vegan, dairy-free & wheat free

We are aware of the food sensitivities of many of our guests. 3-in-1 batter is vegan, dairy-free and gluten-free by using the key ingredients of organic rice & buckwheat flour, soy milk & chickpea water.

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

buttermilk pancakes

savoury

american 10.5
three pancakes, pure maple syrup with blueberries or bananas & bacon, or halloumi, or sausage

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

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

royal 11.5
two pancakes, poached eggs, hollandaise, tarragon, asparagus

smoked salmon or smashed avocado 10.5
wiltshire ham or streaky bacon

breakfast 13
two pancakes, fried egg, *Swaledale Butcher's* streaky bacon and sausage(gf), roasted cherry tomatoes, portobello mushroom, baked bean, pure maple syrup

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

sweet

pumpkin-pecan ▲ 9.5
one or two pancakes served with caramelised pumpkin & pecans, poached whole cranberries, orange zest, orange-pecan tuile and house cream /6.75

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
one or two pancakes, banana, hazelnut-sunflower-cocoa-nib praline, basil marshmallow /6.75

choice of chocolate or sea salted caramel

forest berries (v,vo) 9.5
one or two pancakes, forest berry compote, house cream, crushed meringue, toasted almond flakes /6.75

hummingbird (v,vo) 9.5
one or two pancakes, cinnamon poached pineapple, house cream, lime syrup & zest, pomegranate, toasted coconut /6.75

extras

one pancake	1.5	smoked salmon	3	blueberries	2	house cream	1.5
bacon /sausage(gf)	2	halloumi	3	banana	1.5	chocolate sauce	1.5
fried /poached egg	1.5	avocado	3	maple syrup	1.5	salted caramel	1.5

dutch babies & specials

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.*

a winter's tale ▲ 14.5
Dutch Baby with roast turkey, brussels sprouts & pumpkin, poached cranberries, sage butter
with a glass of red or mulled wine 17.5

mini mince dutch pie ▲ 2.75

bramley & cox apples (v) 10
blueberries, almond flakes, vanilla ice cream or house cream

goats, cheddar, parmesan 12
parmesan crisps, rosemary, thyme rocket

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

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, sweetheart cabbage slaw with toasted fennel seeds

Please note while some of our dishes are gluten free, our kitchen is NOT a gluten-free environment. Some dishes contain nuts. Before ordering, please speak to a member of staff about your requirements. Our policy and full list of ingredients per dish can be found on the Eat Safe app.

All prices are inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to your bill, 100% of which is distributed between all kitchen and service staff.

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

shots, shrubs & juices

cold pressed green juice	5
apple, spinach, celery, ginger, lime	
cold pressed purple juice	5
carrot, apple, beetroot, pomegranate, ginger, lemon	
cranberry shrub	3
lime, maple & cayenne shot	3
cider vinegar, camomile, honey shot	3
fresh orange / apple juice	3
fresh lemonade, still or sparkling	3
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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
<i>hot or iced</i>	

hot chocolate

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

special coffees

spanish latte	3
<i>espresso, condensed milk, milk</i>	
matcha rosemary latte with oat milk	3
turmeric safflower latte	3
<i>with cinnamon & oat milk</i>	
chai latte with or without espresso	3

teas

tea	2.8
<i>english breakfast, earl grey, camomile, jasmine pearl, green tea</i>	
infusions	2.8
<i>fresh mint, lemon & ginger or hibiscus flower, camomile & rose</i>	
<i>soy, oat or almond milk</i>	0.5

winter drinks

eggnog rum	7.5
mulled wine	7.5
pumpkin spiced latte	3.5
eggnog latte	3.5

cocktails

margarita	7.5
<i>tequila, cointreau, lime juice</i>	
mimosa	7.5
<i>blanquette de limoux, OJ</i>	
breakfast cocktail	7.5
<i>bourbon, OJ, maple syrup</i>	
bloody mary	7.5
mississippi mule	7.5
<i>gin, cassis, lemon juice</i>	
moscow mule	7.5
<i>vodka, citrus, ginger & ginger beer</i>	
anglo aperol spritz	7.5
<i>Aperol, soda water, prosecco, elderflower</i>	
smokey maple old fashioned	7.5
<i>Wild Turkey bourbon, angostura, maple syrup</i>	
the calgary	7.5
<i>espresso, vodka, xo patron tequila liquor</i>	
lavender infused gin tonic	7.5
<i>gin, lavender bitter, lemon, Fever Tree tonic</i>	

wine & sparkling

St Hilaire	150 ml / bottle
Blanquette de Limoux	7.5 / 29.5
<i>(traditional sparkling white wine)</i>	
<i>France, 2010, 12.5%</i>	
Le Choix de Voltaire	7.5 / 26.5
Viognier (white)	
<i>France, 2016, 12.5%</i>	
Le Choix de Voltaire	7.5 / 26.5
Pinot Noir (red)	
<i>France, 2015, 12.5%</i>	

beer & cider

Camden Pale Ale	5.5
<i>as local as it gets, as good as it gets</i>	
<i>33.5cl 5.6%</i>	
1936 Alpine Lager	5
<i>made from pure mountain water giving this beer a distinct clarity of flavour</i>	
<i>33cl 4.7%</i>	
<i>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.</i>	
Isastegi	6.5
<i>traditional Basque cider 37cl 6%</i>	
Urban Orchard	5
<i>from within the M25 & supermarket rejects 33cl 4.5%</i>	

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