

Shrove Tuesday, March 5th 2019

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. As an alternative, we offer our 3-in-1 batter. It is vegan, dairy-free and wheat-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

savoury pancakes

classic american	9
two pancakes, Swaledale Butcher's streaky bacon, blueberries, maple syrup	
american banana	9
two pancakes, Swaledale Butcher's streaky bacon, banana, maple syrup	
american halloumi	9
two pancakes, halloumi, blueberries, maple syrup	
royal smoked salmon	11
two pancakes, Cacklebean Farm's poached eggs, hollandaise, tarragon, asparagus, smoked salmon <i>add avocado</i>	14
royal bacon	11
two pancakes, Cacklebean Farm's poached eggs, hollandaise, tarragon, asparagus, bacon <i>add avocado</i>	14
royal avocado	11
two pancakes, Cacklebean Farm's poached eggs, hollandaise, tarragon, asparagus, avocado	
1000 baby greens (vv)	10.5
two vegan pancakes griddled with baby leaves, cumin, spring onions, green chili, lime-coriander butter	

sweet pancakes

a very lemony affair (v,vo)	10
two pancakes, raspberries, lemon coated pistaccios, candied lemon peel ricotta/vegan cream, lemon zested raspberries, more zest, more lemon and a bit of sugar	
simple (v,vo)	6
two pancakes, choice of maple & butter, lemon & sugar, chocolate & toasted hazelnuts or sea salted caramel <i>add banana</i>	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	

why, what, when?

Shrove actually comes from the word shrive, which means to confess and receive absolution. In Christian traditions, the 40 days before Easter are known as Lent, and they mark the time that Jesus spent fasting in the desert.

On Shrove Tuesday, the day before Lent, eggs, butter and stocks of fat would be used up - therefore the pancakes, therefore the celebrations.

shrove special cocktail lemon drop

gin, limoncello, fresh lemon juice, gomme syrup.
£7.50

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

our organic flour mix 575g £3.75
our organic 3-in-1 flour mix 565g £3.75
100% pure maple syrup 330g £8.25
winner of Great Taste Award 2016
choice of flour mix + maple syrup £11.50

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.

lemon & sugar at flat iron square

Even as our kitchen team, every day, puts a huge effort into bringing the freshest pancakes and subtle flavour combinations to your table, we fervently believe that you can't beat "lemon & sugar pancakes", a quintessential and sublime British tradition.

Whilst we are serving a special lemon & sugar inspired dish, A Very Lemony Affair, we couldn't resist adding a very lemony cocktail as well. Whether you are at our restaurant or at our pop-up, do look out for the Lemon Drop.

For a second year we have joined forces with the people "behind" Flat Iron Square to mark Shrove Day. Some of you may be early adopters of Flat Iron Square, some of you may be surprised to find this gem in the heart of Bankside/London Bridge. This cultural and foodie hub has been morphed out of a rocky parking lot and seven railway arches, comprising the Grade II listed Devonshire House. You will find extraordinary food traders, restaurants, street food trucks, O'Meara's Live Music Venue, bars, an on-going line-up of events and a weekly Sunday flea market. If you have time tonight, do wander around.

coffee & tea

espresso / macchiato	2
double espresso	2.5
americano	2.5
latte / cappuccino / flat white	3
<i>hot or iced</i>	
<i>all available with oat, soy or almond milk</i>	
matcha latte with oat milk	3
hot chocolate / mocha	3.5
<i>add whipped cream</i>	4
tea	2.8
english breakfast, earl grey, camomile, jasmine pearl, green tea	
infusions	2.8
fresh mint, lemon & ginger or hibiscus flower, camomile & rose	

shots & juices

cold pressed green juice	5
apple, spinach, celery, ginger, lime	
cold pressed purple juice	5
carrot, apple, beetroot, pomegranate, ginger, lemon	
lime, maple & cayenne shot	3
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

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%	

wine & sparkling

Mirabello (prosecco)	150 ml / bottle
Italy	7.5 / 26.5
Le Choix de Voltaire Viognier (white)	7.5 / 26.5
France, 2016, 12.5%	
Philibert Du Charme Pinot Noir (red)	7.5 / 26.5
France, 2015, 12.5%	

cocktails

lemon drop	7.5
gin, limoncello, fresh lemon juice, gomme syrup	
pear bellini	7.5
poached pear reduction, prosecco	
mimosa	7.5
blanquette de limoux, OJ	
breakfast cocktail	7.5
bourbon, OJ, maple syrup	
smokey maple old fashioned	7.5
Wild Turkey bourbon, angostura, maple syrup	
lavender infused gin tonic	7.5
gin, lavender bitter, lemon, Fever Tree tonic	
anglo aperol spritz	7.5
Aperol, soda water, prosecco, elderflower	

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