

# 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

### 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 £9.50  
winner of Great Taste Award 2016

choice of flour mix + maple syrup £11

## p.m pancakes

### savoury

<b>american</b>	11.5	<b>1000 baby greens (vo)</b>	10.5
three pancakes, 100% pure maple syrup with a choice of blueberries or bananas + choice of bacon or halloumi or sausage		two pancakes griddled with baby leaves, cumin, spring onions, green chili, lime-coriander butter	
<b>english breakfast</b>	13.5	<b>welsh rarebit</b>	10.5
two pancakes, fried egg, <b>Swaledale Butcher's</b> streaky bacon and sausage(gf), roasted cherry tomatoes, portobello mushroom, baked beans, pure maple syrup		two pancakes, welsh cheddar, mustard & ale fondue, roast tomatoes, grilled spring onion, salt vinegar crisps + a fried egg	
<i>vegetarian option: halloumi &amp; roast pepper</i>	12.5		11.5
<b>boulder breakfast (vv,gf)</b>	13	<b>pulled beef pastrami</b>	13
<i>named after the happiest city in the US, the epitome of healthy and outdoors living</i>		two pancakes, slow cooked brisket, cheddar, sauerkraut, 1000 island sauce, kale slaw with toasted fennel seeds, home pickled cucumbers	
two vegan pancakes, smashed avocado, roasted pepper & cherry tomatoes, green herbs & chickpea salsa, portobello mushroom, tahini-nigella dressing			

### sweet & small

<b>hummingbird (v,vo)</b>	9.5	<b>pear caramel (v,vo)</b>	7.5
one or two pancakes, cinnamon poached pineapple, house cream, lime syrup & zest, pomegranate, toasted coconut	/6.75	one pancake, thyme poached conference pear, lemon zest, house cream, almonds, salted caramel	
<b>forest berries (v,vo)</b>	9.5	<b>simple (v,vo)</b>	6
one or two pancakes, forest berry compote, house cream, crushed meringue, toasted almond flakes	/6.75	two pancakes, with a choice of maple & butter or lemon & sugar or chocolate & toasted hazelnuts or sea salted caramel	
<b>banana praline marshmallow</b>	9.5	+ banana	8
one or two pancakes, banana, hazelnut-sunflower-cocoa-nib praline, basil marshmallow, choice of chocolate or sea salted caramel	/6.75		

## dutch babies & blinis

The Dutch Baby is an American interpretation of a centuries old German dish. Nothing to do with the Dutch – actually, it's very much a Yorkshire pudding look-a-like. Cooked in a cast iron skillet, this dish is baked for a good 20 minutes in the oven..

<b>english apple &amp; blackberry (v)</b>	11
bramley & cox apples, toasted almonds, house cream or vanilla ice cream	
<b>goats, cheddar, parmesan</b>	13
parmesan crisps, rosemary & thyme, radicchio and balsamic dressing	
<b>mini danish dutch (v)</b>	2.75
raisins, pumpkin seeds, cinnamon	

### smoked salmon blinis

made and served in eastern european style buckwheat blinis served with smoked salmon, dill-sour cream and home pickled cucumbers

### extras

one pancake	2	avocado	3
one vegan pancake	2	blueberries	2.5
bacon	2	banana	2
sausage (gf)	2	maple syrup	2
fried egg	1.75	house cream	1.5
poached egg	1.75	chocolate	1.5
smoked salmon	3	sea salted caramel	1.5
halloumi	3	vanilla ice cream	1.5

Please note our kitchen handles many allergens and we therefore cannot guarantee the absence of dairy, nuts, sesame, gluten and others in our dishes. 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, 100% of which is distributed between all kitchen and service staff.

## rhubarb & ginger shrub soda

Babylonians, Romans, seafaring sailors and gold-rush pioneers all drank shrubs for sheer joy and to steer off illnesses. As naturally preserved and fermented foods are re-entering our diets, vinegar based shrubs are slowly finding their limelight.

rhubarb, ginger, raw apple vinegar & soda water £3

## shots & juices

<b>cold pressed green juice</b>	5
apple, spinach, celery, ginger, lime with premium organic matcha shot	7.5
<b>cold pressed purple juice</b>	5
carrot, apple, beetroot, pomegranate, ginger, lemon	
<b>lime, maple &amp; cayenne shot</b>	2.5
<b>home brewed lemon iced tea</b>	3
<b>fresh orange or apple juice</b>	3
<b>fresh lemonade, still or sparkling</b>	3
<b>coca cola or coke zero</b>	2.8
<b>milk by the glass</b>	1.75
<b>filtered still or sparkling water</b>	1

## coffee

<b>espresso or macchiato</b>	2
<b>double espresso or cortado</b>	2.5
<b>americano</b>	2.5
<b>latte, cappuccino, flat white</b>	3
hot or iced, choice of milk	
<b>spanish latte or spanish cortado</b>	3
espresso, condensed milk, milk	/2.5
<b>premium organic matcha latte</b>	3
with oat milk	
<b>turmeric ginger latte</b>	3
with cinnamon, safflower & oat milk	
<b>chai latte</b> with or without espresso	3
<b>beetroot latte</b> with oat milk	3

## hot chocolate & tea

<b>hot chocolate or mocha</b>	3.5
with whipped cream	4
<b>xo hot chocolate</b>	7
with XO patron tequila coffee liquor	
with whipped cream	7.5
<b>tea</b>	2.8
english breakfast, earl grey, jasmine pearl, premium organic matcha tea	
<b>infusions</b>	2.8
fresh mint, lemon & ginger or camomile & hibiscus flower	
<b>premium organic matcha tea</b>	2.8

## wine & sparkling

<b>Mirabello (prosecco)</b>	125ml	bottle
Italy	7.5	26.5
<b>Le Choix de Voltaire</b>	7.5	26.5
<b>Viognier (white)</b>		
France, 2016, 12.5%		
<b>Philibert Du Charme</b>	7.5	26.5
<b>Pinot Noir (red)</b>		
France, 2015, 12.5%		

## beer & cider

<b>The Kernel Pale Ale</b>	5.5
Bermondsey 33cl 5.3% ABV	
<b>The Five Points Pilsner</b>	5
Hackney 33cl 4.8% ABV	
We credit apple trees for producing the rather genius mother of all fruits and stubbornly believe that ciders are a perfect match with pancakes. The cider produced in the northern Basque region of Spain is our favourite.	
<b>Isastegi</b>	6.5
traditional Basque cider 37cl 6%	
<b>Urban Orchard</b>	5
from within the M25 & supermarket rejects 33cl 4.5%	

## cocktails

<b>mimosa</b> Mirabello prosecco, OJ	7.5
<b>smokey maple old fashioned</b>	8.5
bourbon, angostura, maple syrup	
<b>breakfast cocktail</b>	8.5
bourbon, OJ, maple syrup	
<b>espresso tequila</b>	8.5
espresso, vodka, xo patron tequila liquor, dash of milk	
<b>bloody mary</b>	8.5
<b>margarita</b> tequila, cointreau, lime juice	8.5
<b>aperol spritz</b>	8.5
Aperol, soda water, prosecco	
<b>negroni</b>	8.5
campari, gin, sweet vermouth	
<b>lavender gin tonic</b>	8.5
gin, lavender bitter, lemon, tonic	
<b>gin garden</b>	8.5
gin, st germain, apple juice	
<b>mississippi mule</b> gin, cassis, lemon juice	8.5
<b>relatively green</b>	9
vodka, cold pressed greens juice with a nod to <b>Relative Insight</b> , we will be donating £1 of every relatively green sold to the NSPCC	



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