



Home-made every day

All things on our menu are made fresh with heaps of TLC. No factory food nor funny sounding ingredients come near our kitchen and bar. Only the good stuff.

Buttermilk pancakes

Our signature buttermilk batter is used for all pancake dishes, savoury and sweet. It's made fresh every day and left to steep for at least 8 hours. Whilst high welfare eggs and buttermilk are a superb source of minerals, vitamins and proteins, our own blend of regenerative organic plain and buckwheat flour helps to lower cholesterol and blood sugar levels. Sweet tooth warning! We only add a small amount of sugar to the mix. Due to their fluffy and fermented nature, our pancakes are "slow" to cook. You may have to wait a little longer than you would expect. We think it's worth it!

3-in-1 pancakes (ve, wg, df)

Our alternative batter is dairy-free, vegan & without gluten and is made with our flour blend of organic rice and buckwheat flour, soy milk & chickpea water.

Our friends

Last but not least, here's a shout out to our farmers, producers and suppliers.

- Shipton Mill** - organic millers, Somerset
- Swaledale** - sustainable butchers, Yorkshire
- St Ewe** - high welfare egg farmers, Cornwall
- Belazu** - importers and makers of high quality Mediterranean products
- Vanilla Bazaar** - importers of small farm organic vanilla, Madagascar
- Callebaut** - 100% sustainable chocolate
- Pure Maple** - 100% authentic Canadian Maple
- Redefine Meat** - no-nonsense vegan meat

Savoury

Each dish is served with our two signature buttermilk pancakes. If you prefer our 3-in-1 pancakes, please let your waiter know.

American 🐔 15.5
three buttermilk pancakes, smoked streaky bacon, blueberries & 100% pure maple syrup
vegetarian option: halloumi (v) 15.5
vegan option: bratwurst & 3-in-1 pancakes (ve) 16

Pulled beef pastrami 17
two buttermilk pancakes, slow cooked brisket, cheddar, sauerkraut, 1000 island sauce, kale salad with fennel seeds & house pickles

BBQ chicken 16
two buttermilk pancakes, halal chicken, house BBQ sauce, lemon dressed coleslaw, green chilli & onion pickles

Royal
two buttermilk pancakes, two poached eggs, hollandaise, tarragon, asparagus and a choice of:

- ★ smoked salmon 15.5
- ★ avocado (v) 15.5
- ★ smoked streaky bacon 16.5

English breakfast 🐔 16.5
two buttermilk pancakes, smoked streaky bacon, breakfast sausage (wg), fried egg, roasted tomatoes, slow cooked baked beans & 100% pure maple syrup
vegetarian option: grilled halloumi (v) 15.5

Vegan

To add a vegan bratwurst or other protein option to your dish, see the extras section

Boulder (ve, wg) 15
named after the healthiest & happiest city in the US
two 3-in-1 pancakes, smashed avocado, chilli roasted squash & cherry tomatoes, smoky tahini & chickpea-tabbouleh

Australian (ve, df) 14.5
one polenta corn fritter, smashed avocado, oat crème fraîche, rocket & baby leaves, preserved lemon & olive oil

1000 baby greens (ve, v, wg) 🐔 13
two 3-in-1 pancakes, rocket & baby leaves, spring onion, green chilli & lime-coriander-butter

Dutch babies

An American version of the centuries old German recipe for oven-baked pancakes.

Hot honey & cheese baby 16
goat's cheese, mature cheddar, hot honey, roasted herbs. Served with baby leaves, spring onion, lemon & olive oil

Apple pie baby 15.5
cox and bramley apple, almond paste, blueberries, toasted almonds. Served with house cream or ice cream

Sweet

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Recovery (voa) 🐔 14
banana, almond butter, apricot-almond granola & 100% pure maple syrup

Hummingbird (voa) 14
cinnamon poached pineapple, house cream, pomegranate, flaked coconut, lime syrup & zest

Black forest 13.5
berry compote, toasted almonds, house cream, beetroot meringue & chocolate sauce

Banana marshmallow 13.5
banana, sesame-apricot crisps, marshmallow cream and a choice of: sea salted caramel or chocolate sauce

Miso pear caramel 🐔 15
lemon & thyme poached pear, house cream, miso caramel, toasted almonds & lemon zest

Simple 8.5
served with a choice of:
★ maple & butter (voa)
★ lemon & sugar (voa)
★ 70% or white chocolate sauce
★ mango & white chocolate sauce
★ sea salted caramel

The dessert 6
warm chocolate chip cookie topped with vanilla ice cream & chocolate sauce

Extras

Protein
smoked streaky bacon 3.75
breakfast sausage (wg) 3.75
bratwurst (ve) 4.5
smoked salmon 5
one egg 2
slow cooked baked beans 4.5
halloumi 3.5

Fruit
avocado 4.5
blueberries 4.75
banana 2.5

Cream all 2.5
vanilla ice cream (voa)
house cream
marshmallow cream (ve)

Sauce & syrup all 2.75
100% pure maple syrup
70% or white chocolate
mango & white chocolate
Maldon sea salted caramel
Pip & Nut almond butter

Base
pancake 3
corn fritter 4

🐔 - something we love to shout about

Allergy advice: We use common allergens in our restaurant and cannot guarantee the absence of allergens from our dishes and drinks.

The risk of cross contamination of nuts, gluten, dairy & egg is high due to the nature of our menu and **we would not advise those with a severe allergy to these to dine with us.**

v – vegetarian
voa – vegan option available
wg – without gluten
ve – vegan
df – dairy free

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill, 100% of which goes to our teams. We are a cashless restaurant.