

# WEEKDAY MENU Served from 8am – 4pm daily

# The Table

## BRUNCH

<b>The Table Full English</b> .....	<b>13</b>
<i>Free-range fried eggs, streaky bacon, butchers sausage, home-made baked beans, roast tomato, herby mushrooms &amp; sourdough toast</i>	
<b>Add black pudding</b> .....	<b>3</b>
<b>Add avocado</b> .....	<b>3</b>
<b>The Table Full Veggie</b> .....	<b>13</b>
<i>Avocado, home-made baked beans, spinach, roast tomatoes, herby mushrooms &amp; sweet potato with sourdough toast</i>	
<b>Add griddled halloumi</b> .....	<b>2</b>
<b>Add two free-range eggs</b> .....	<b>2</b>
<b>Scrambled Eggs &amp; Oak-Smoked Salmon</b> .....	<b>13</b>
<i>Free range eggs, oak-smoked salmon from the Isle of Lewis &amp; sourdough bread</i>	
<b>Add avocado</b> .....	<b>3</b>
<b>Add steamed spinach</b> .....	<b>2</b>
<b>The Breakfast Bruschetta</b>	
<i>Two free range poached eggs, tomato &amp; avocado on grilled sourdough with either:</i>	
<b>Isle of Lewis oak-smoked salmon</b> .....	<b>14</b>
<b>Griddled halloumi</b> .....	<b>12</b>
<b>Free-range streaky bacon</b> .....	<b>12</b>

<b>The Breakfast Stack</b> .....	<b>12</b>
<i>Home-made baked beans on a toasted bagel, sweet potato, herby mushroom &amp; chickpea patty, wilted spinach, poached free-range eggs &amp; hollandaise sauce</i>	
<b>Add griddled halloumi</b> .....	<b>2</b>
<b>Add herby mushroom</b> .....	<b>2</b>
<b>Smoked ham hock and chorizo hash</b> .....	<b>12</b>
<i>Served with wilted spinach &amp; topped with one fried free-range egg, garnished with our Southwark hot sauce</i>	
<b>Add black pudding</b> .....	<b>3</b>
<b>Add griddled halloumi</b> .....	<b>2</b>
<b>Add herby mushroom</b> .....	<b>2</b>
<b>Sweetcorn Fritter</b> .....	<b>12</b>
<i>Served with avocado, crème fraîche, sweet beetroot, green sauce &amp; corn dust, topped with one free-range poached egg</i>	
<b>Free-range streaky bacon</b> .....	<b>2</b>
<b>Add griddled halloumi</b> .....	<b>2</b>

## FRENCH TOAST

### Cinnamon French Toast

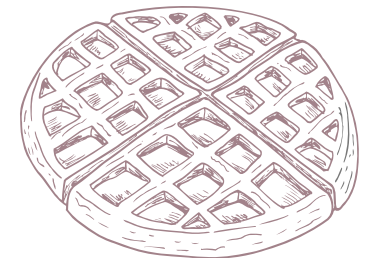
*Home made brioche, dipped in spiced egg batter, griddled golden, drizzled with maple syrup & icing sugar topped with either:*

<b>Caramelised banana &amp; crispy streaky bacon</b> .....	<b>12</b>
<b>Strawberries, clotted cream &amp; white chocolate crumbs</b> .....	<b>12</b>
<b>Mushrooms, ricotta &amp; pine nuts</b> .....	<b>12</b>

## PANCAKES OR WAFFLES

The below are served on your choice of Pancakes or Waffles

<b>Long Weekender</b> .....	<b>12</b>	<b>Vegan Pumpkin Pancakes</b> .....	<b>13</b>
<i>Avocado &amp; two free-range poached eggs, drizzled with maple syrup</i>		<i>Oat &amp; maple roasted pumpkin pancakes with caramelised pecan crumbs &amp; coconut yogurt, garnished with an English plum and drizzled with maple syrup</i>	
<b>Isle of Lewis oak-smoked salmon</b> .....	<b>3</b>	<b>Finger Lickin' Chicken</b> .....	<b>13</b>
<b>Griddled halloumi</b> .....	<b>2</b>	<i>Fried chicken, blue cheese dressing, Southwark hot sauce &amp; home-made pickled red onion</i>	
<b>Free-range streaky bacon</b> .....	<b>2</b>		
<b>Brunch Club</b> .....	<b>13</b>		
<i>crispy streaky bacon, sausage, free-range scrambled eggs with chives, drizzled with maple syrup</i>			
<b>Bacon &amp; Banana</b> .....	<b>12</b>		
<i>Crispy streaky bacon, caramelised banana, drizzled with maple syrup</i>			
<b>True Blue</b> .....	<b>12</b>		
<i>Blueberries, winter-berry sauce &amp; crème fraîche, drizzled with maple syrup</i>			



## MEET THE BENEDICTS

Two perfectly poached free range eggs on an English muffin with Hollandaise sauce

<b>Eggs Royale</b> .....	<b>12</b>	<b>Add to your benedicts</b>	
<i>The oak-smoked salmon one</i>			
<b>Eggs Florentine</b> .....	<b>10</b>	<b>Add black pudding</b> .....	<b>3</b>
<i>The fresh spinach one</i>		<b>Add avocado</b> .....	<b>3</b>
<b>Eggs Benedict</b> .....	<b>11</b>	<b>Add steamed spinach</b> .....	<b>2</b>
<i>The streaky bacon one</i>		<b>Add griddled halloumi</b> .....	<b>2</b>
		<b>Add herby mushrooms</b> .....	<b>2</b>

## SIDES

All of our breakfast items are available to order as sides, a few favourites we recommend:

<b>Chips</b> .....	<b>3</b>	<b>Granola &amp; coconut yoghurt</b> .....	<b>3</b>
<b>Sweet potato rounds</b> .....	<b>3</b>	<b>Hash browns</b> .....	<b>3</b>
<b>Toast</b> .....	<b>2</b>	<b>Ham hock &amp; chorizo hash browns</b> .....	<b>4</b>

**BORING BUT IMPORTANT:** Please inform your waiter if you have any allergies. We produce our food in a kitchen where allergens are present and handled and, while we take steps to keep things separate, we cannot guarantee any item is allergen free. A discretionary 12.5% service charge will be added to your bill. 100% of all service charge goes directly to our staff.

# WEEKDAY MENU

Served from 8am – 4pm daily

The Table

## BURGERS

Served from 12pm daily, all of our burgers come with your choice of chips or sweet potato rounds.

<b>The Table Ranch Burger</b> .....	13
<i>Sliced tomato, lettuce, pickles, home-made spicy mayo &amp; molten cheddar cheese in our signature home-made brioche bun</i>	
<b>Add black pudding</b> .....	2
<b>Add one free-range fried egg</b> .....	1

<b>The Table V Burger</b> .....	11
<i>Sweet potato, Portobello mushroom &amp; chickpea patty with beetroot relish, home-made vegan mayo, cos lettuce and sliced tomato</i>	
<b>Add avocado</b> .....	2
<b>Add griddled halloumi</b> .....	2

<b>The Chicken Little Burger</b> .....	13
<i>Grilled buttermilk-marinated free-range chicken thigh with our own Southwark hot sauce, home-made mayonnaise, avocado, sliced tomato &amp; gem lettuce</i>	
<b>Add griddled halloumi</b> .....	2
<b>Add free-range streaky bacon</b> .....	2



## CHEF'S SEASONAL SALAD

Ask your server



## TEA & COFFEE Small/ Large

English breakfast   Earl Grey.....	2.8
Chamomile.....	2.8
Yunnan green tea   Gunpowder Mint.....	2.8
Mint, ginger & lemon infusion.....	3.7
Fresh mint infusion.....	3.7
Espresso.....	1.9/ 2.3
Macchiato.....	2/ 2.6
Cappuccino.....	3.2/ 3.7
Flat White.....	3.5/ 3.9
Latte.....	3.2/ 3.7
Mocha.....	3.5/ 4
Americano.....	2.75/ 3
Piccolo.....	2
Cortado.....	2.6
Iced Latte.....	3.2
Homemade hot chocolate.....	3.5/ 4
Iced Tea.....	2.95
Long black.....	2.75

We offer the following milk alternatives which are charged at an additional 30p - Oat, Almond, Coconut or Soy

## SOFT DRINKS

Coke.....	3.5
Diet Coke.....	3.5
Still/Sparkling Water.....	1.5
Ginger Beer.....	2.8
Soda Water.....	2.5
Homemade lemonade.....	3

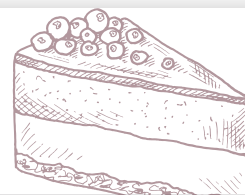
## FRESH JUICES Small/ Large

Apple   Orange   Pineapple   Tomato.....	3.75/ 5.75
Energise - pineapple, pear & ginger.....	4.25/ 6
Immune - beetroot, orange, carrot & ginger.....	4.25/ 6
Lean Green - apple, spinach & grape.....	4.25/ 6

## MILKSHAKES

Vanilla.....	5
Chocolate.....	5

<b>DESSERT OF THE DAY</b> .....	4
Ask your server	
<b>Affogato</b> .....	4



## PROVENANCE

We are committed to using only the best produce and pride ourselves on supporting local businesses with sustainable sourcing. For more information, please visit our website.

### Events and private hire

Planning a party, event or after work drinks? We've got you covered. Please email [eat@thetablecafe.com](mailto:eat@thetablecafe.com) for all enquiries.

   [thetablecafe](https://www.thetablecafe.com)

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