

WEEKDAY MENU Served from 8am – 4pm daily

The Table

BRUNCH

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

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

FRENCH TOAST

Cinnamon French Toast

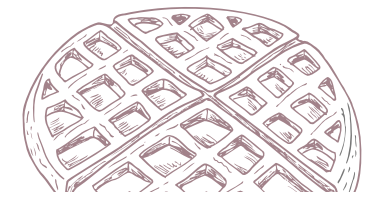
Home made brioche, dipped in spiced egg batter, griddled golden, drizzled with maple syrup & icing sugar topped with either:

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| Caramelised banana & crispy streaky bacon | 12 |
| Strawberries, clotted cream & white chocolate crumbs | 12 |
| Hazelnut & chocolate spread topped with creamy meringues & toasted hazelnuts | 12 |

PANCAKES OR WAFFLES

All options with Waffles are served on one large Waffle. Pancakes are either served as a small stack or on one large Pancake, depending on your choice. Please ask your server for details.

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



MEET THE BENEDICTS

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

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

SIDES

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

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|----------------------------------|----------|--|----------|
| Chips | 3 | Granola & coconut yoghurt | 3 |
| Sweet potato rounds | 3 | Hash browns | 3 |
| Toast | 2 | | |

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

All of our burgers are served in a home-made brioche bun with your choice of chips or sweet potato rounds.

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| The Table Ranch Burger | 13 |
| <i>Sliced tomato, lettuce, pickles, home-made spicy mayo, bacon & cheddar</i> | |
| Add black pudding | 2 |
| Add one free-range fried egg | 1 |

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

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



CHEF'S SEASONAL SALAD

Ask your server



TEA & COFFEE Small/ Large

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| 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

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

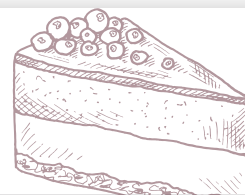
FRESH JUICES Small/ Large

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|---|------------|
| 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

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

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| DESSERT OF THE DAY | 4 |
| Ask your server | |
| Affogato | 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 for all enquiries.

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

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