

We Brunch it best. mon-fri 8am-4pm weekends 9am-4pm

BURGERS served with chips or sweet potato fries

The Table Brunch Burger 18.5 GF

two beef patties, cheddar, fried free-range egg, avocado, spinach, smoked streaky bacon, spicy mayo + Bloody Mary tomato compote

The Table Ranch Burger GF 15

beef patty, bacon, cheddar, sliced tomato, lettuce, pickles
caramelised onion + home-made spicy mayo

+ Double Up 3.5 + Black Pudding 3 + One Fried Egg 1.5

The Table V Burger V GF PB 14

sweet potato, herby mushrooms + chickpea patty, beetroot relish,
home-made vegan mayo, lettuce + sliced tomato

+ Avocado 3 + Griddled Halloumi 2.50

The Table Chicken Burger GF 15

fried chicken, lettuce, tomato, smashed avocado, home-made pickled red onion,
vegan mayo + hot sauce

+ Smoked Streaky Bacon 3 + Griddled Halloumi 2.50



ADD TO YOUR BRUNCH...

Home-made Brioche Roll 2

Sourdough Toast GF DF 3

Chips / Hash Browns PB DF GF 4.5

Sweet Potato Fries PB DF GF 4.5

Parmesan + Truffle Oil Fries

V GF 5.5

Free-Range Egg 1.5

Herby Mushrooms 2.5

Baked Beans 2.5

Roasted Tomato 2.5

Steamed Spinach 2.5

Griddled Halloumi 2.5

Smashed Avocado 3

Black Pudding 3

Smoked Streaky Bacon 3

Cumberland Sausage 3

Ham Hock + Chorizo

Baked Beans 3.5



Coconut Yogurt + Blueberry Compote PB DF GF 5

Granola + Coconut Yogurt PB DF GF 6

SANCES

Home-made Hot Sauce / Hollandaise Sauce / Spiced Beetroot Relish /
Bloody Mary Tomato Compote / Blue Cheese Sauce / Spicy Mayo

1 each

LOOK

GF Gluten Free

V Veggie

PB Plant Based

DF Dairy Free

GF GF Option

VO V Option

PBO PB Option

The Table

THE TABLE SPECIALS

Smoked Ham Hock + Chorizo Hash GF 13

wilted spinach, a fried free-range egg + our Southwark hot sauce
+ Black Pudding 3 + Mushroom 2.5 + Halloumi 2.5

The Breakfast Stack 11.5 VO GF

ham hock + chorizo baked beans on a toasted bagel, two poached
free-range eggs + hollandaise sauce

+ Black Pudding 3 + Avocado 3 + Griddled Halloumi 2.5

+ Steamed Spinach 2.5 + Herby Mushrooms 2.5

Sweetcorn Cake V GF 12.5

baby spinach, smashed avocado, home-made tomato compote,
a poached free-range egg, green sauce with chilli + corn dust

+ Smoked Streaky Bacon 3 + Griddled Halloumi 2.5

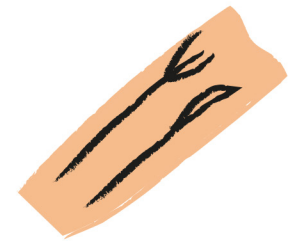


SALADS

Caesar Salad GF 9

whole anchovies, Parmesan cheese, Romaine lettuce,
brioche croutons + Caesar dressing

+ Fried Chicken 3



Buddha Bowl PB DF GF 13

quinoa, sliced avocado, sweet potato, courgettes, baby spinach,
pickled onions, tomato compote

+ Halloumi 2.5 + Fried Chicken 3 + Smoked Salmon 4

DESSERT

Affogato 4.5

Vegan Chocolate Brownie PB DF 5.5

Selection of Seasonal Ice Creams V GF

Sorbets PB DF GF 2.5 per scoop

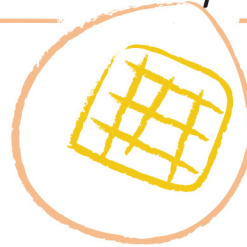


Provenance: We are committed to using the best produce + pride ourselves on supporting local businesses with sustainable sourcing. For more information, please visit our website.
Planning a party, event or after-work drinks? For all enquiries please email: eat@thetablecafe.com

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PANCAKES OR WAFFLES

choose your base (waffles **GFO**) then choose your topping



SWEET

Very Berries **V GFO** 12.5

fresh English strawberries, blueberry compote, summer berries sauce, creme fraiche + maple syrup

Banana + Bacon **GFO** 12.5

crispy smoked streaky bacon, caramelised banana + maple syrup

Perfect Pear **GFO** 12.5

cinnamon poached pear, mascarpone cream, shortbread crumb + chocolate sauce

Vegan Pumpkin Pancake 13

PB DF GF

pumpkin pancake, coconut yogurt, caramelised pecans + plums

Extra Toppings:

Chocolate Sauce / Extra Maple Syrup / Blueberry Compote 1

Caramelised Banana / Vanilla Ice Cream 2

SAVOURY

Brunch Club **GFO** 14

crispy bacon, Cumberland sausage, free-range scrambled eggs, chives + maple syrup

Long Weekender **V GFO** 13

smashed avocado, two free-range poached eggs, chives + maple syrup + Smoked streaky bacon 3 + Griddled Halloumi 2.5 + Smoked Salmon 4

Finger Lickin' Chicken **GFO** 14

fried chicken, one fried free-range egg, blue cheese dressing, pickled red onions + home-made hot sauce + Avocado 3 + Griddled Halloumi 2.5

MEET THE BENEDICTS...

Two poached free-range eggs, English muffin, hollandaise sauce

Eggs Royale The Smoked Salmon One **GFO** 13

Eggs Florentine The Steamed Spinach One **V GFO** 11.5

Eggs Benedict The Smoked Streaky Bacon One **GFO** 12.5

+ Black pudding 3

+ Avocado 3

+ Griddled Halloumi 2.5

+ Steamed Spinach 2.5

+ Herby Mushrooms 2.5

The Table

BRUNCH CLASSICS

The Table Full English **GFO** 14.5

two fried free-range eggs, smoked streaky bacon, Cumberland sausage, ham hock + chorizo baked beans, herby mushrooms, roasted tomato + sourdough toast + Black Pudding 3 + Avocado 3 + Griddled Halloumi 2.5

The Table Full Veggie **PB DF GFO** 12.5

smashed avocado, home-made baked beans, steamed spinach, roasted tomato, herby mushrooms, sweet potato + sourdough toast + Two Free-Range Eggs 3 + Griddled Halloumi 2.5

Scrambled Eggs + Smoked Salmon **GFO** 13.5

free-range eggs + smoked salmon on dark rye bread + Avocado 3 + Steamed Spinach 2.5

Breakfast Bruschetta **V DF GFO**

smashed avocado on sourdough toast, home-made Bloody Mary tomato compote, two poached free-range eggs with:

Smoked Streaky Bacon 13

Smoked Salmon 14

Griddled Halloumi 13



thetablecafe  

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GFO GF Option

VO V Option

PBO PB Option

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