

£10 each all day for Pancake Day

The Table

SWEET

Very Berries V

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

Banana + Bacon

crispy smoked streaky bacon, caramelised banana, maple syrup

Perfect Pear V

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

Tiramisu V

three buttermilk pancakes, cocoa, mascarpone cream, coffee infused maple syrup

Vegan Pumpkin Pancake

PB DF GF pumpkin pancake, coconut yogurt, caramelised pecans + plums

SAVOURY

Brunch Club

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

Long Weekender V

smashed avocado, free-range poached eggs, chives, maple syrup + Smoked Streaky Bacon / Griddled Halloumi / Smoked Salmon

Finger Lickin' Chicken

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

Mushroom + Ricotta V

herbs + garlic roasted chestnut mushrooms, leeks, spinach, lemon + mint ricotta

Baron Be God

buttermilk pancakes, Baron Bigod brie, truffle honey, crispy bacon

IMPORTANT: Our food and drinks are prepared in food areas where cross contamination may occur + our menu descriptions do not include all ingredients. The information available is to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking + at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. P/B: made with plant-based ingredients, V: made with vegetarian ingredients, GF: made with gluten free ingredients, DF: dairy free, P/B/O: option available upon request, GF/O: option with gluten-free ingredients available upon request.

