

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

The Table

BURGERS

served with chips / sweet potato fries
or add parmesan + truffle oil fries 1

The Table Brunch Burger 20 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 16

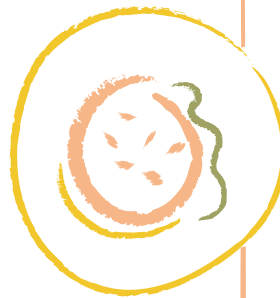
beef patty, bacon, cheddar, sliced tomato, lettuce, pickles
caramelised onion + home-made spicy mayo
+ Black Pudding 3 + One Fried Egg 1.5

The Table V Burger V GF PBO 14

sweet potato, herby mushrooms + chickpea patty, beetroot relish,
home-made vegan mayo, lettuce + sliced tomato
+ Avocado 3 + Griddled Halloumi 3

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 3



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 3

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 3
+ 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 3



ADD TO YOUR BRUNCH...

- | | | |
|---------------------------------------|---------------------|------------------------------------|
| Home-made Brioche Roll 2 | Free-Range Egg 1.5 | Smashed Avocado 3 |
| Sourdough Toast GF DF 3 | Herby Mushrooms 2.5 | Black Pudding 3 |
| Chips / Hash Browns PB DF GF 4.5 | Baked Beans 2.5 | Smoked Streaky Bacon 3 |
| Sweet Potato Fries PB DF GF 4.5 | Roasted Tomato 2.5 | Cumberland Sausage 3 |
| Parmesan + Truffle Oil Fries V GF 5.5 | Steamed Spinach 2.5 | Ham Hock + Chorizo Baked Beans 3.5 |
| | Griddled Halloumi 3 | |

Coconut Yoghurt + Blueberry Compote PB DF GF 5

Granola + Coconut Yoghurt PB DF GF 7



SANCES

Home-made Hot Sauce / Hollandaise Sauce / Spiced Beetroot Relish /
Bloody Mary Tomato Compote / Blue Cheese Sauce / Spicy Mayo 1 each

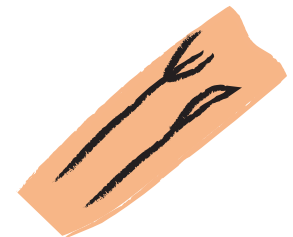
SALADS

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 3 + Fried Chicken 3 + Smoked Salmon 5



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



LOOK GF Gluten Free V Veggie PB Plant Based DF Dairy Free
GF GF Option VO V Option PBO PB Option

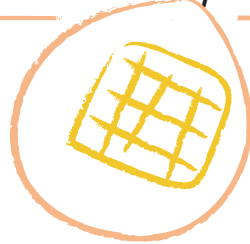
Provenance: We are committed to using the best produce + pride ourselves on supporting local businesses with sustainable sourcing. For more information, please visit our website. Planning a party, event or after-work drinks? For all enquiries please email: eat@thetablecafe.com

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The Table

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 13.5

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

Vegan Pumpkin Pancake 14

PB DF GF

pumpkin pancake, coconut yoghurt, 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 3

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 3

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 3

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 2 + Griddled Halloumi 3

Protein Power GFO 17

free-range eggs your style, smoked salmon, spinach + avocado on sourdough toast

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

Griddled Halloumi 13

Cumberland Sausage 13

Griddled Mushrooms 12

MEET THE BENEDICTS...

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

Eggs Benedict The Smoked Streaky Bacon One GFO 12.5

Eggs Royale The Smoked Salmon One GFO 14.5

Eggs Florentine The Steamed Spinach One V GFO 11.5

+ Black pudding 3

+ Avocado 3

+ Griddled Halloumi 3

+ Steamed Spinach 2.5

+ Herby Mushrooms 2.5



thetablecafe @ f

LOOK

GF Gluten Free V Veggie PB Plant Based DF Dairy Free
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.