

# The Table We Brunch it best.

★ Brunch, but make it extra... find our boujee selection starred around the menu ★

## BURGERS

all served on a homemade seeded brioche burger bun with chips or sweet potato fries + parmesan + truffle oil fries 1



### The Table Brunch Burger GFO 19.5 ★

beef patty, cheddar, smoked streaky bacon, hash browns, fried egg, virgin mary tomato compote, house sweet + salty pickles, brown sauce mayo, maple butter + chives

### The Table Ranch Burger GFO 17.5

beef patty, cheddar, bacon, house tomato jam, iceberg lettuce, house pickles, chipotle ranch mayo

### The Table Chicken Burger GFO 17

crispy fried chicken, garlic mayo, house sweet-tangy glaze, sesame slaw + house pickles

### The Table Truffle Mushroom V Burger V PBO GFO 16.5

miso mushroom + quinoa patty, truffle mayo, crispy shallots, sautéed mushroom + leeks, pickled red onion, rocket + parmesan



ADD AN EXTRA TOPPING

- + avo 3
- + halloumi 3.5
- + beef patty 4.5
- + fried chicken 4
- + black pudding 3
- + streaky bacon 2
- + smoked cheddar 1
- + one fried egg 1.25
- + blue cheese sauce 1
- + mushroom / quinoa patty 3

## TOASTS

all served on toasted sourdough



### Burrata + Beetroot Hummus V GFO 15 ★

whole creamy burrata, beetroot hummus, virgin mary tomato compote, tomato pesto, basil oil, balsamic reduction, toasted seeds, wild rocket

### Avocado + Feta V PBO GFO 11.5

smashed avo, whipped feta, pickled red onion, fresh microgreens, toasted seeds + chilli oil

### Mushroom + Eggs V GFO 15

two eggs any style, sautéed mushrooms + leeks, parmesan, truffle oil, crispy shallots + dressed rocket

ADD AN EXTRA TOPPING

- + two eggs your style 2.5
- + bacon 3
- + smoked salmon 6
- + avo 3
- + griddled halloumi 3.5
- + steamed spinach 2.5

## SALAD BOWLS

### The Table Chicken Caesar Bowl GFO 15.5

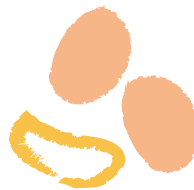
crispy fried chicken, baby gem lettuce, parmesan, brioche croutons, whole anchovies, roasted garlic + anchovy crumb, caesar dressing + charred lemon

### The Table Super Greens Bowl PB DF GFO 14.5

quinoa, charred tenderstem broccoli, courgette ribbons, edamame, roasted sweet potato rounds, pickled red onion, beetroot hummus, sesame slaw, super green dressing, toasted seeds + fresh herbs

### The Table Burrata Bowl V GF 15.5 ★

whole creamy burrata, beetroot hummus, roasted aubergine, grilled peppers, charred tenderstem broccoli, rocket, virgin mary tomato compote, tomato pesto, olives, basil oil + aged balsamic



ELEVATE YOUR PLATE

- + halloumi 3.5
- + two eggs your style 2.5
- + toasted sourdough 3
- + smoked salmon 6
- + fried chicken 4



## ADD A SIDE OR BUILD YOUR OWN BRUNCH

- One/two eggs your style 1.25 / 2.5
- Grilled tomato 2.5
- Steamed spinach 2.5
- Griddled halloumi 3.5
- Smashed avo 3
- Homemade veggie beans 3
- Sautéed mushrooms + leeks 3
- Black pudding 3
- Cumberland sausage 3
- Smoked streaky bacon 3
- Ham hock + chorizo baked beans 3.5
- Seeded brioche roll 2
- Sourdough toast GFO 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

CREATE YOUR PLATE WITH ANY SIDE ITEMS!



## SAUCES

Homemade hot sauce / Hollandaise sauce / Spicy mayo  
"Virgin Mary" tomato compote / Blue cheese sauce 1 each



## DESSERT

Ask to see our sweet treats menu!



GF Gluten Friendly V Veggie PB Plant Based DF Dairy Free  
GFO GF Option VO V Option PBO PB Option ★ Indulge Yourself!

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

The Table We Brunch it best.

mon-fri 8am-4pm weekends 9am-4pm

## BRUNCH CLASSICS

### Coconut Granola Bowl **PB DF GF** 8

Homemade granola, coconut yogurt + seasonal berries

### The Table Homemade Banana Bread **V G**

Grilled banana bread, coconut yogurt + seasonal berries

### Chia Bowl **PB DF GF** 8.5

Blueberry + chia pudding, coconut yoghurt, granola sprinkles + berries

### The Table Full English **GFO** 17

Two fried free-range eggs, smoked streaky bacon, Cumberland sausage, ham-hock + chorizo baked beans, grilled tomato, sautéed mushrooms + leeks, hash browns, chilli tomato jam + sourdough toast + black pudding/avocado 3 + griddled halloumi 3.5

### The Table Full Veggie **PB DF GFO** 16

Smashed avo, homemade veggie beans, wilted spinach, sautéed mushrooms + leeks, virgin mary spiced tomato compote, smoked paprika sweet potato rounds, veggie sausage, fresh chives, crispy shallots + sourdough toast + two eggs your style 2.5 + griddled halloumi 3.5

### Protein Power **GFO** 17.5

Two eggs your style, smoked salmon, smashed avo, wilted spinach, pickled red onion, lemon-dressed pea shoots, fresh chives, sourdough toast + one egg your style 1.25 + griddled halloumi 3.5 + sautéed mushrooms + leeks 3

### Smoked Ham Hock + Chorizo Hash **GFO** 14.5

Smoked ham-hock + chorizo potato hash, wilted spinach, two eggs your style, hollandaise, house hot sauce, crispy shallots, sourdough toast + black pudding/avo/sautéed mushrooms + leeks 3 + griddled halloumi 3.5

### The Breakfast Stack **GFO VO** 14.5

Toasted bagel, ham-hock + chorizo baked beans, wilted spinach, two poached eggs, hollandaise sauce, chorizo crumb, chilli oil, chives + black pudding/avo/sautéed mushroom + leeks 3 + griddled halloumi 3.5

## PANCAKES OR WAFFLES

choose your base: pancake or waffle, unless stated. GF waffles available.



### Brunch Club **GFO** 15.5

crispy smoked streaky bacon, Cumberland sausage, free-range scrambled eggs, maple butter, chilli tomato jam, chorizo crumb, fresh chives + griddled halloumi 3.5 + avo / black pudding 3

### Finger Lickin' Chicken **GFO** 15.5

fried chicken, fried free-range egg, blue cheese dressing, pickled red onions, house hot sauce, chives + maple syrup + avocado 3 + griddled halloumi 3.5 + bacon 3 + extra fried egg 1.25

### Baron Bigod + Truffle Honey **GFO** 16

Baron Bigod cheese + crispy smoked streaky bacon, grape chutney, truffle honey + rocket + one egg your style 1.25 + sautéed mushroom + leek 3

### SAVOURY

### Avo Royale **V GFO** 14.5

smashed avo, whipped feta, two poached eggs, virgin mary tomato compote, crispy shallots, chives + griddled halloumi 3.5 + bacon 3 + smoked salmon 6 + fried chicken 4

### Tomato Chilli Uttapam **PB DF GF** 14.5

South Indian rice + lentil pancakes topped with tomato, onion, chilli, coriander + a chutney trio: tomato/coconut/ginger, mint + coriander + two eggs your style 2.5 + griddled halloumi 3.5 + sautéed mushroom + leek 3

### Sweetcorn Waffle **V GF** 15

golden sweetcorn waffle, whipped feta, smashed avo, two eggs your style, house tomato jam, pickled red onion, sweetcorn crumb, chili oil + fresh herbs + griddled halloumi 3.5 + bacon 3 + smoked salmon 6 + fried chicken 4

### SWEET

### Very Berries **V GFO** 14.5

fresh English strawberries, blueberry compote, summer berries sauce, crème fraîche, maple syrup

### Rhubarb + Elderflower **V GFO** 14.5

poached rhubarb, vanilla custard cream, elderflower syrup, shortbread crumble, lemon zest

### Vegan Mango + Passionfruit

pumpkin pancakes, caramelised mango, coconut yoghurt, passionfruit syrup, granola sprinkles, lime zest + fresh mint

### Tiramisu Stack **V GFO** 15 ★

chocolate sauce, mascarpone cream, fresh English strawberries, coffee-infused maple syrup

### Banoffee Luxe **GFO** 14.5

caramelised banana, crispy smoked bacon, mascarpone cream, salted caramel, burnt butter crumb, flaky sea salt

### EXTRA SWEETNESS 2 each

chocolate sauce extra maple syrup  
blueberry compote caramelised banana  
vanilla ice cream fresh english strawberries

### Eggs Benedict **GFO** 12.5

The smoked streaky bacon one

### Eggs Royale **GFO** 14.5

The smoked salmon one

### Eggs Florentine **V GFO** 11.5

The steamed spinach one

...all served with two poached free-range eggs, English muffins, hollandaise sauce.

### Boujee Royale **GFO** 17.5 ★

smoked salmon, spinach, truffled scrambled eggs, beetroot hollandaise sauce, crispy shallots, truffle oil, lemon pea shoots, chives, served on a waffle



## MEET THE BENEDICTS

**GF** Gluten Friendly

**V** Veggie

**PB** Plant Based

**DF** Dairy Free

**GFO** GF Option

**VO** V Option

**PBO** PB Option

★ Indulge Yourself!

Please inform your waiter if you have any allergies. We produce our food in a kitchen where allergens are present + 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.