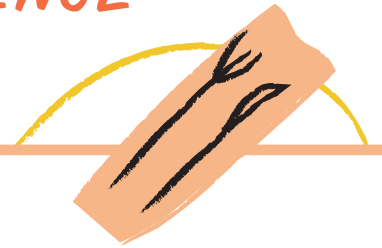


OFF-PEAK SET BRUNCH EXPERIENCE

Bookings only: Fri-Sun 2-4pm

Mimosa + 2 small plates per guest: £20



SMALL PLATES

The Table Full English

sautéed mushroom + leek, smoked streaky bacon, house chilli tomato jam, hash brown, Cumberland sausage, black pudding, fried egg, chorizo crumb + chives, sourdough toast

The Table Full Veggie **PB GFO**

smashed avo, wilted spinach, sautéed mushroom + leeks, virgin mary tomato compote, hash brown, veggie sausage, chives, crispy shallots, sourdough toast

Chicken + Waffle **GFO**

crispy fried chicken, house glaze, sesame slaw, pickled red onion, chives

Ham-hock + Chorizo Hash **GF**

wilted spinach, poached egg, hollandaise, house hot sauce, crispy shallots

Truffle Scrambled Eggs + Smoked Salmon **GFO**

smashed avo, wilted spinach, pickled red onion, lemon-dressed pea shoots, fresh chives, toasted sourdough

Mushroom + Egg **V GFO**

sautéed mushrooms + leeks, poached egg, parmesan, truffle oil, crispy shallots, dressed rocket, toasted sourdough

Sweetcorn Waffle **V GF**

golden sweetcorn waffle, whipped feta, smashed avo, house tomato jam, pickled red onion, sweetcorn crumb, chilli oil, fresh herbs

Eggs Benedict **GFO**

one poached free-range egg, smoked streaky bacon, half an English muffin, Hollandaise sauce, chives

Eggs Florentine **V GFO**

one poached free-range egg, steamed spinach, half an English muffin, Hollandaise sauce, chives

Avo Royale **V GFO**

golden waffle, smashed avo, whipped feta, poached egg, virgin mary tomato compote, crispy shallots, chives

The Table Ranch Slider **GFO**

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

The Table Truffle Mushroom Slider **V PB0 GFO**

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



DESSERTS (supplement £6)

Very Berries Pancake **V** mixed berries, blueberry coulis, crème fraîche, maple syrup

Banoffee Waffle **GFO**

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

Mango + Passion Fruit Pumpkin Pancake **PB GF DF**

lightly caramelised mango, coconut yoghurt, passion fruit syrup, tossed granola sprinkles, lime zest, fresh mint

GF Gluten Friendly **V** Veggie **PB** Plant Based **PB0** PB Option **DF** Dairy Free **GFO** GF Option

A discretionary 12.5% service charge will be added to your bill. 100% of all service charge goes directly to our staff. 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.