The Table

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LUNCH Monday - Friday, 12pm - 3.30pm

NIBBLES

Nocellara del Belice green olives **3**

Little Bread Pedlar sourdough, chargrilled with Abernethy smoked butter **2.5**

Roasted, salted seasonal nuts **4**

SANDWICHES, SOUP & SALADS

Isle of Lewis oak-smoked salmon
Uig Lodge oak-smoked salmon, goat's cheese, tomato, red onion relish, capers, dill & pumpernickel bread **8**

Roast chicken, tomato & Baron Bigod cheese
Free-range garlic roast chicken, sliced tomatoes, Baron Bigond soft cow's milk cheese on freshly baked focaccia **7**

Smoked aubergine & chickpea
Smoked aubergines & chickpeas in a rich tomato sauce on caraway soda bread **6**

Rare roast beef
Aberdeen Angus topside, slow roasted with caramelised onions, Stichelton blue cheese & green leaves on rye **8**

Pot-roast chicken soup
Shredded pot-roast chicken, garden vegetables & fresh herbs with buttered & toasted sourdough **6.25**

The Table Café's Caesar salad
With brioche croutons, chargrilled free-range chicken breast, aged Parmesan & Romaine lettuce leaf hearts **12**
Our chicken is from **Packington Free Range**, Staffordshire

Salade niçoise with chargrilled tuna
Pacific, pole-and-line caught Skipjack tuna, green beans, artichoke hearts, heritage tomatoes, anchovies, Kalamatta olives & Little Gem lettuce **15**

Salt-roasted autumn vegetable & wet walnut salad
Salt-roasted beetroot, Jerusalem artichokes, heritage carrots & wet walnuts with young fresh leaves & late flowers in a light lemon dressing **9**

Burrata, tomato & basil
Burrata, San Marzano tomatoes, torn basil, extra virgin olive oil, homemade rosemary & black olive foccacia **8**

British cured meat platter
With locally cured & dried meats, pickles, sourdough toast with Rosemary's rhubarb & cherry chutney **11**

Add fries, sweet potato wedges or green leaf salad **2**

BURGERS

Served in a homemade brioche bun with fries or roast sweet potato wedges

Grilled buttermilk chicken burger
Free-range chicken breast with Scotch bonnet pepper sauce, sour cream & avocado sauce & tomato **14**

Spiced lamb burger
Lamb mince, slow-cooked tomato chutney, herb marinated feta, tomato & lettuce **14**

The Ranch bacon-cheese burger
100% Aberdeen Angus beef, cheddar, streaky bacon, pickled gherkins & our secret sauce **15**

Smoky Mountain mushroom burger
Portobello mushroom, grilled halloumi, aubergine, heritage beetroot relish, spicy sauce & lettuce **13**

The Brunch Burger
100% Aberdeen Angus beef, Gloucester Old Spot pork patty, beetroot relish, sour cream & avocado sauce, tomatoes, fried duck egg, bacon, cheddar & grilled pineapple **17**
Our local hero, **Rosemary Jebbo** makes all our jams & chutneys

All burgers available bun-less and sauce-less. Gluten-free bread options available. We serve our burgers cooked to medium or above.

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BRUNCH

The Borough Full English
Organic fried eggs, streaky bacon, pork & leek sausage, homemade ham hock & chorizo baked beans, tomato, herby mushrooms & sourdough toast **12.5**

The Veggie Borough
Organic fried eggs, grilled halloumi, buttered spinach, homemade veggie baked beans, grilled tomato, herby mushrooms & sourdough toast **11**

The Vegan Borough
Avocado on toast, steamed spinach, grilled tomatoes, homemade veggie baked beans, herby mushrooms & sweet potato wedges **11**

Our bacon and sausages are from our butcher of 11 years - **Mark Jones**, Old Spot pigs born and bred in South Wales.

True Blue
Blueberries, berry sauce, double cream & maple syrup **8**

All-day breakfast
Crispy bacon, pork & leek sausage & scrambled egg **9**

Bacon, banana & maple
Crispy bacon, caramelised banana & maple syrup **8.5**

Choose between a fluffy buttermilk pancake or a flat-iron waffle

Scrambled eggs & smoked salmon
Three free-range organic eggs, Uig Lodge oak-smoked salmon & sourdough toast **12**

Eggs Benedict
Two perfectly poached eggs perched atop an English muffin with streaky bacon & hollandaise sauce **9**

Breakfast bruschetta
Sliced tomatoes & avocado on sourdough toast, two poached eggs & streaky bacon. **9.5**
(Or smoked salmon **12**)

The Stack
A towering inferno of deliciousness - homemade ham hock & chorizo baked beans, bagel, poached eggs & hollandaise **11**

Our organic eggs are fresh off **Rookery Farm**, West Sussex.

WEEKDAY SPECIALS

MONDAY
Smoked bacon, black pudding & duck hash
Confit duck leg, potato, black pudding, smoked bacon & herbs topped with a duck egg **14**

TUESDAY
Pan fried South Coast plaice
Finished with toasted butter, capers, parsley & lemon & served with minted potatoes **17**

WEDNESDAY
Elizabeth David's Coq Au Vin
We think she made it best. Served with Little Bread Pedlar's excellent sourdough & Abernethy smoked butter **15**

THURSDAY
Braised lamb neck
We cook ours for hours with fresh garden herbs, carrots, onions & bacon, slice & pan fry it & serve with a tart watercress salad **16**

FRIDAY
Fish & chips
Cod is back on the menu after North Sea stocks revovered. Crisp batter, tender cod, crunchy chips & piquant tartare sauce & mushy peas **12.5**

SIDES & EXTRAS

• Spinach (buttered or steamed) • Sweet potato wedges • Fries • Minted new potatoes • Green leaf salad • Tomato salad **3**

DESSERT OF THE DAY

Please ask your server

OUR SUPPLIERS: We source locally as much as possible. Our meat is **Sustainable Restaurant Association** approved and comes courtesy of our local butcher in Peckham. Our fish is from British waters and always adheres to the **Marine Stewardship Council**'s list of approved fish. Our organic eggs are fresh off **Rookery Farm**, West Sussex. Our bread is baked and delivered by bike – by the **Little Bread Pedlar** bakery in Bermondsey. Our herbs are grown under **The Shard**, in association with **St Mungo's** homeless charity. **FOOD ALLERGIES and INTOLERANCES:** Please speak to our staff about the ingredients in your meal when placing your order. Please note we cook all burgers to medium or above. **SERVICE CHARGE:** The Table Café gives all of the (discretionary) service charge it receives to staff (except for the percentage that the credit card companies take for processing transactions).

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DRINKS

LUNCH COCKTAILS

Bloody Mary
Vodka, tomato juice & hot spicing **8**

Bramble & Aperol Spritz
Aperol & homemade bramble gin **8**

Orange Mimosa
Freshly squeezed orange juice & Prosecco **8**

Peaches
Vodka, peach liquer & nectar **8**

Sloe & Strawberry Bellini
Homemade sloe gin, English strawberries & Prosecco **7**

CRAFT BEERS

Portobello Brewery
Lager 4.6% **4.5**

Kernel Brewery
I.P.A 6.8% **5.5**

Firebrand
Pale Ale 4% **4.5**

Kernel Brewery
Table Beer 3.1% **4**

Hurstwood
Cider 5.2% (500ml) **7**

WINE

RED	125ml	175ml	500ml	750ml
Plum & blackberry Garnacha Cruz de Piedra	**3.8**	**4.8**	**14**	**19**
Spiced cherry bomb Pinot Noir Edoardo Mirolglio 'Soli'	**5**	**6.3**	**18**	**25**
Savoury & elegant Chianti 'Cedro' Chianti Rufina 'Cedro' Lavacchio 2011	**6.2**	**7.75**	**22**	**31**
Dense & intense Malbec Ar Guentota Malbec Mendoza 2011				**40**

WHITE	125ml	175ml	500ml	750ml
Crisp Sauvignon Blanc blend Domaine Horgelus 2014	**3.8**	**4.8**	**14**	**19**
Sherbet & honey Chenin Blanc A A Badenhorst Secateurs 2014	**5**	**6.3**	**18**	**25**
Luminous & zesty Riesling Weingut 2013	**6.2**	**7.75**	**22**	**31**
South Africa's best white wine of the moment Keermont Estate Terrasse 2013				**40**

BUBBLES

Floral, fuzzy peach Prosecco
Frizzante Organic La Jara **5 / 25**

Green apple & biscuit grower Champagne
Collard-Picard Cuvee Selection Brut NV **49**

Honey-brewed sparkling alternative to Prosecco
Gosnell's Mead **6**

JUICES

Peace
Pineapple, pear & ginger **4.5**

Love
Beetroot, orange, carrot & ginger **4.5**

Harmony
Grapefruit, blueberry & green tea **4.5**

Our juices are freshly blended

SMOOTHIES

Jump Start
Banana, strawberry, heather honey, nutmeg & coconut water **5**

Going For Gold
Pineapple, mango, lime & orange juice **5**

O.M.V
Apple, banana, grapes, spinach, chia seeds & almond milk **5**

Out For Lunch
Our homemade granola, banana, honey, milk & yoghurt **5**