




The Table

BRUNCH Saturday & Sunday, 8.30am - 3.30pm

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BREAKFAST

Scrambled eggs & smoked salmon

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

Breakfast bruschetta

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

Eggs Benedict

The bacon one **9**

Eggs Royale

The salmon one **12**

Eggs Florentine

The spinach one **8**

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

Brioche French toast

Baked brioche drenched in eggs & double cream, dusted with cinnamon sugar with caramelised plums & spiced yoghurt **8**

The Stack

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

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**, whose Old Spot pigs are born and bred in South Wales.

WAFFLES & PANCAKES

Choose between a fluffy buttermilk pancake or flat-iron waffle

Classic

Maple syrup & butter **6.5**

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**

Graceland

Roasted marshmallows, toasted coconut, peanut butter, double cream & chocolate-hazelnut sauce **8**

Belle Hélène

Saffron poached pear, mascarpone & hot chocolate sauce **8**

Pumpkin & pecan (gf)

Pumpkin & salted caramel pecan. Made with buckwheat, corn & gluten-free flour **9**

BURGERS

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

Grilled buttermilk chicken burger

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

Middle Eastern lamb burger

Spiced lean lamb mince with our 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, heritage beetroot relish, sour cream & avocado sauce, tomatoes, fried duck egg, bacon, cheddar & grilled pineapple **17**

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

SALADS

The Table Café's Caesar salad

With brioche croutons, chargrilled free-range chicken breast, aged Parmesan & Romaine lettuce leaf hearts. **12**

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**

Our chicken is from **Packington Free Range**, Staffordshire

SIDES & EXTRAS

- Spinach (buttered or steamed)
- Veggie baked beans
- Eggs (poached or fried)
- Herby mushrooms
- Grilled tomatoes
- Sweet potato wedges

3

- Uig Lodge oak-smoked salmon
- A little pot of Greek yoghurt with honey & granola

4.5

- Sourdough toast
- Gluten-free bread

2

- Bacon
- Avocado
- Pork & leek sausage
- Grilled Greek halloumi
- Sourdough toast, butter & jam
- Homemade ham hock & chorizo baked beans

3.5

— thetablecafe.com —

FOOD ALLERGIES and INTOLERANCES If you have any food allergies or intolerances, please let us know before you order so we can help you choose. Please note: we produce our food in a kitchen (area) where allergens are present and handled and while we take steps to keep things separate, we cannot guarantee any item is allergen free. Please note we cook all burgers to medium or above.
SERVICE CHARGE The Table Café gives all (discretionary) service charge and tips it receives to staff. (Except for the percentage fee that the credit card companies take for processing transactions.) This is distributed between the front of house and kitchen teams each month.

The Table

DRINKS

JUICES

Peace Pineapple, pear & ginger 4.5	Love Beetroot, orange, carrot & ginger 4.5	Harmony Grapefruit, blueberry & green tea 4.5
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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
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TEA

By Teapigs, Brentford

Everyday brew

Assam, Ceylon, Rwandan **2.5**

Earl Grey

Himalayan, Darjeeling **2.5**

Mao Feng

Pale, calm green tea **2.7**

Chamomile

With whole chamomile flowers **2.5**

Peppermint

Great Taste Winner 2015 **2.7**

Rooibos

A red bush & honey bush blend **2.5**

Our own fresh ginger, mint & lemon infusion **3.5**
Our mint is freshly picked from the **St Mungo's** allotment

Our own fresh mint & honey infusion **3**

COFFEE

Beans from Allpress Espresso, Shoreditch

Espresso (single or double) **2.7**

Macchiato (single or double) **3**

Piccolo **2.5**

Cappuccino **3 / 3.7**

Flat White **3 / 3.7**

Latte **3.2 / 4**

Mocha **3.2 / 4**

Americano **2.7 / 3.5**

Extra shot **1**

Brindisa hot chocolate **3**

Available to take away in our fully compostable cups by **Vegware**

BREAKFAST COCKTAILS









Bloody Mary Vodka, tomato juice & hot spices 8	Bramble & Aperol Spritz Aperol & homemade bramble gin 8	Fresh orange Mimosa Freshly squeezed orange juice topped with Prosecco 8	Peaches Vodka, peach liqueur & nectar 8
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Available from 10am

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 Apple cider 5.2% 7 (500ml)
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WINE

RED					WHITE				
	125ml	175ml	500ml	750ml		125ml	175ml	500ml	750ml
Plum & blackberry Garnacha Cruz de Piedra	3.8	4.8	14	19	Crisp Sauvignon Blanc blend Domaine Horgelus 2014	3.8	4.8	14	19
Spiced cherry bomb Pinot Noir Edoardo Mirolglio 'Soli'	5	6.3	18	25	Sherbet & honey Chenin Blanc A A Badenhorst Secateurs 2014	5	6.3	18	25
Savoury & elegant Chianti 'Cedro' Chianti Rufina 'Cedro' Lavacchio 2011	6.2	7.75	22	31	Luminous & zesty Riesling Weingut 2013	6.2	7.75	22	31
Dense & intense Malbec Ar Guentota Malbec Mendoza 2011				40	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**

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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.