The Table

BRUNCH

The Table Full English	
Free-range fried eggs, streaky bacon, butchers sausage,	
home-made baked beans, roast tomato, herby mushrooms &	
sourdough toast	
Add black pudding3	
Add avocado	
The Table Full Veggie	
Avocado, home-made baked beans, spinach, roast tomatoes,	
herby mushrooms & sweet potato with sourdough toast	
Add griddled halloumi 2	
Add two free-range eggs 2	
Scrambled Eggs & Oak-Smoked Salmon	
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Free range eggs, oak-smoked salmon from the Isle of Lewis & sourdough bread	
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Free range eggs, oak-smoked salmon from the Isle of Lewis & sourdough bread Add avocado 3 Add steamed spinach 2 The Breakfast Bruschetta Two free range poached eggs, tomato & avocado on grilled	
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The Breakfast Stack	
Home-made baked beans on a toasted bagel, swe	
mushroom & chickpea patty, wilted spinach, poac	ched free-range
eggs & hollandaise sauce	
Add griddled halloumi	
Add herby mushroom	
Smoked ham hock and chorizo hash	
Served with wilted spinach & topped with one fri	ed free-range
egg, garnished with our Southwark hot sauce	
Add black pudding	
Add griddled halloumi	
Add herby mushroom	
,	
	10

Sweetcorn Fritter
Served with avocado, crème fraîche, sweet beetroot, green sauce
ళ corn dust, topped with one free-range poached egg
Free-range streaky bacon
Add griddled halloumi

FRENCH TOAST

Cinnamon French Toast
Home made brioche, dipped in spiced egg batter, griddled
golden, drizzled with maple syrup & icing sugar topped
with either:

Caramelised banana &	
crispy streaky bacon	
Strawberries, clotted cream &	
white chocolate crumbs	
Mushrooms, ricotta & pine nuts	

PANCAKES OR WAFFLES

The below are served on your choice of Pancakes or Waffles

Long Weekender	
Avocado & two free-range poached eggs, drizzlec	
syrup	
Isle of Lewis oak-smoked salmon	
Griddled halloumi	
Free-range streaky bacon	2

crispy streaky bacon, sausage, free-range scrambled eggs with chives, drizzled with maple syrup

 True Blue
 12

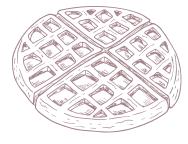
 Blueberries, winter-berry sauce & crème fraîche, drizzled with
 maple syrup

 Vegan Pumpkin Pancakes
 13

 Oat & maple roasted pumpkin pancakes with caramelised pecan crumbs & coconut yogurt, garnished with an English plum and drizzled with maple syrup

 Finger Lickin' Chicken
 13

 Fried chicken, blue cheese dressing, Southwark hot sauce & home-made pickled red onion



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MEET THE BENEDICTS

Two perfectly poached free ra	inge eggs on an Engl	lish mullin with Hollandaise sauce	
Eggs Royale	12	Add to your benedicts	
The oak-smoked salmon one		Add black pudding	

The fresh spinach one	
Eggs Benedict	

Eggs Benedict The streaky bacon one

12	Add to your benedicts
0	Add black pudding Add avocado
	Add steamed spinach
11	Add griddled halloumi Add herby mushrooms

SIDES

All of our breakfast items are available to order as sides, a few favourites we recommend:

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Chips	.3	Granola & coconut yoghurt
Sweet potato rounds	3	Hash browns
Toast	.2	Ham hock & chorizo hash browns

BORING BUT IMPORTANT: Please inform your waiter if you have any allergies. We produce our food in a kitchen where allergens are present and handled and, while we take steps to keep things separate, we cannot guarantee any item is allergen free. A discretionary 12.5% service charge will be added to your bill. 100% of all service charge goes directly to our staff.

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The Table

BURGERS

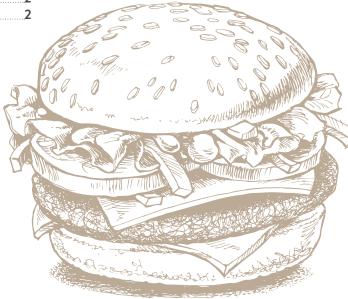
Served from 12pm daily, all of our burgers come with your choice of chips or sweet potato rounds.

The Table Ranch Burger	13
Sliced tomato, lettuce, pickles, home-made spicy mayo & mo	lten
cheddar cheese in our signature home-made brioche bun	
Add black pudding	
Add one free-range fried egg	

The Table V Burger
Sweet potato, Portobello mushroom & chickpea patty with
beetroot relish, home-made vegan mayo, cos lettuce and sliced
tomato
Add avocado 2

Add griddled halloumi





DESSERT OF THE DAY 4 Ask your server 4 Affogato 4



TEA & COFFEE Small/Large

English breakfast Earl Grey	2.8
Chamomile	2.8
Yunnan green tea Gunpowder Mint	
Mint, ginger & lemon infusion	3.7
Fresh mint infusion	
Espresso	1.9/ 2.3
Macchiato	2/ 2.6
Cappuccino	
Flat White	
Latte	3.2/ 3.7
Mocha	
Americano	
Piccolo	2
Cortado	
Iced Latte	3.2
Homemade hot chocolate	
Iced Tea	2.95
Long black	

We offer the following milk alternatives which are charged at an additional 30p - Oat, Almond, Coconut or Soy

SOFT DRINKS

Coke	3.5
Diet Coke	3.5
Still/Sparkling Water	
Ginger Beer	2.8
Soda Water	2.5
Homemade lemonade	

FRESH JUICES

Small/ Large

Apple Orange	
Pineapple Tomato	
Energise - pineapple, pear & ginger	4.25/ 6
Immune - beetroot, orange,	
carrot & ginger	4.25/ 6
Lean Green - apple, spinach & grape	4.25/ 6

MILKSHAKES

Vanilla	.5
Chocolate	.5

PROVENANCE

We are committed to using only the best produce and pride ourselves on supporting local businesses with sustainable sourcing. For more information, please visit our website.

Events and private hire

Planning a party, event or after work drinks? We've got you covered. Please email eat@thetablecafe.com for all enquiries.

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