

# where the pancakes are

## buttermilk batter matters

Our batters are made fresh every day using highly nutritious ingredients. The organic flour blend includes buckwheat that, amongst many other attributes, lowers cholesterol and blood sugar levels. Equally, our high welfare eggs and buttermilk are a superb source of minerals, vitamins and proteins. As a by-product of the buttermilk-fermented batter, our pancakes are "slow" to cook. You may therefore have to wait a little longer than you would expect. We think it's worth it!

## 3-in-1 batter:

### vegan, dairy-free & wheat free

We are aware of the food sensitivities of many of our guests. As an alternative, we offer our 3-in-1 batter. It is vegan, dairy-free and wheat-free by using organic rice & buckwheat flour, soy milk & chickpea water.

v – vegetarian      vv – vegan  
vo – vegan option    wf – wheat free

Please note our kitchen handles many allergens and we cannot guarantee the absence of dairy, nuts, sesame, gluten and others in our dishes.

Before ordering, please speak to a member of staff about your requirements. All prices are inclusive of VAT at 5%. A discretionary 12.5% service charge will be added to your bill, 100% of which goes to all kitchen & service team. We accept no cash.

## savoury buttermilk pancakes

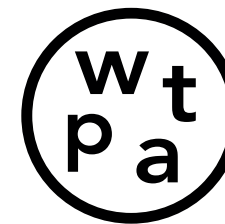
<b>american</b> three pancakes, 100% pure maple syrup + choice of two of the below: blueberries, bananas streaky bacon, sausage, halloumi	11.5	<b>english breakfast</b> two pancakes, fried egg, <b>Swaledale</b> Butcher's streaky bacon and sausage(wf), roasted cherry tomatoes & portobello mushroom, spiced baked beans, pure maple syrup vegetarian option: halloumi	13
<b>pulled beef pastrami</b> two pancakes, slow cooked brisket, cheddar, sauerkraut, 1000 island sauce, baby kale slaw with toasted fennel seeds, home pickled cucumbers	13	<b>boulder breakfast (vv,wf)</b> named after the happiest city in the US, the epitome of healthy and outdoors living. two vegan pancakes, smashed avocado, roasted cherry tomatoes & portobello mushroom, green herbs & chickpea salsa, tahini-nigella dressing	13
<b>royal</b> two pancakes, <b>St.Ewe's</b> poached eggs, hollandaise, tarragon, asparagus with a <b>choice of:</b> smoked salmon smashed avocado streaky bacon	13		

## sweet buttermilk pancakes

<b>forest berries (v)</b> two pancakes, forest berry compote, house cream, crushed pistaccio meringue	9.5	<b>simple (vo)</b> two pancakes, with a choice of: maple & butter lemon & sugar chocolate & toasted hazelnuts sea salted caramel + banana	6
<b>banana marshmallow</b> two pancakes, banana, hazelnut-sunflower-cocoa-nib bites, homemade marshmallow, sea salted caramel or chocolate	9.5	<b>poached pear caramel (v)</b> one pancake, thyme poached conference pear, lemon zest, house cream, toasted almonds, salted caramel	7.5
<b>hummingbird (v,vo)</b> two pancakes, cinnamon poached pineapple, house cream, lime syrup & zest, pomegranate, toasted coconut	9.5		

## extras, sides, sauces

one pancake	2	poached egg	1.5	avocado	4.5	maple syrup	2.5
one vegan pancake	2	fried egg	1.5	blueberries	3	<b>The Works</b>	2.5
bacon	3	spiced baked beans	3	banana	2	vanilla ice cream	
sausage (wf)	3	baby kale slaw	3	chocolate	2	house cream	2
salmon	4.5	halloumi	3	sea salted caramel	2		



## dutch babies

The Dutch Baby is an American interpretation of a centuries old German dish. Nothing to do with the Dutch – actually, it's very much a Yorkshire pudding look-a-like. This dish is oven baked for 20 minutes.

**english apple & blackberry (v)** 11  
bramley & cox apples, toasted  
almonds, house cream or vanilla ice  
cream

**turkey and sage butter** 13  
roast turkey, pumpking and sprouts,  
fried sage leaves and poached  
cranberries

**mini mince dutch (v)** 2.75

## more savoury pancakes

**1000 baby greens (vv)** 11.5  
two vegan pancakes griddled with baby  
leaves, cumin, spring onions, green chili,  
lime-coriander butter, spiced seeds

**vegan autumn bowl (vv) vegan** 14  
pancake, quinoa, roast pumpkin,  
radish, walnuts, pumpkin and  
pomegranate seeds, radicchio &  
greens, soy-ginger dressing

**simple salmon blinis** 7  
eastern european style blinis with  
smoked salmon, horseradish cream,  
homemade pickles



## WTPA at home

pancake flour mix	4.75
100% pure maple syrup	7.5
sea salted caramel	4.5
arabica coffee beans	5.25

### the big brunch box £45

All you need to make a WTPA brunch at home for the family.

### pancakes & poetry gift £35

A perfect treat for someone you love. Includes flour mix, maple syrup, prosecco & a pocket poetry book.

Price includes FREE UK wide delivery. Full details can be explained by your waiter or see on our website.

## shrub soda

Babylonians, Romans, seafaring sailors and gold-rush pioneers all drank shrubs for sheer joy and to steer off illnesses.

As naturally preserved and fermented foods our diets, vinegar based shrubs are slowly gaining their limelight.

### cranberry & apple cider vinegar shrub 3

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## cold drinks

freshly squeezed OJ	5.5
freshly squeezed lemonade still or sparkling	3
home brewed lemon iced tea	3
lime, maple & cayenne shot	3
freshly bottled apple juice	3
cold pressed green juice apple, spinach, celery, ginger, lime	4.5
cola kombucha	3.5
sparkling water 500ml	2

## coffee

americano, espresso, macchiato	2.5
flat white, cappuccino, latte	3
spanish latte double shot, milk & condensed milk	3
organic premium matcha latte with oat milk	3.5
ginger turmeric latte with cinnamon, safflower & oat milk	3.5
chai latte	4
pumpkin latte home brewed spice & pumpkin mix	4
eggnog latte	4

iced options + 50p  
milk options: cow, soy, oat, almond

## wine & sparkling

	125ml	bottle
mirabello (prosecco) Italy	7.5	26.5
le choix viognier (white) France 2016 12.5%	7.5	26.5
philibert pinot noir (red) France 2015, 12.5%	7.5	26.5
h_XWj \aX	7.5	

## beer & cider

camden hells lager 33cl 4.6%	4.75
camden pale ale 33cl 4.6%	4.75
Isastegi traditional Basque cider 37cl 6%	6.5

## hot chocolate & tea

hot chocolate or mocha + whipped cream or marshmallow	3.75 4.25
xo patron hot chocolate xo patron tequila coffee liquor + whipped cream	9
tea english breakfast / earl grey / green / jasmine pearl / matcha / camomile	2.5

infusion lemon & ginger / fresh mint / hibiscus flower 2.5

## cocktails

mimosa prosecco, OJ carafe 500ml	7 20
aperol spritz carafe 1L	9 25
breakfast cocktail wild turkey 101 bourbon, oj, maple syrup	8
smokey old fashioned wild turkey 101 bourbon, bitters, maple, orange	8
bloody mary reyka vodka, tomato juice, spices, lemon, celery	9.5
g&t hendricks gin, tonic, cucumber	8
margarita el jimador reposado tequila, triple sec, lime juice, salt	9.5
eggnog rum eggnog, maple syrup, rum	9.5
espresso martini espresso, reyka vodka, xo patron tequila liquor, dash of milk	9.5
negroni paradisi grapefruit infused gin, vermouth, campari	9.5
mississippi mule gin, cassis, lemon juice	9.5