



Buttermilk batter matters

Our batters are made fresh every day using super nutritious ingredients. An organic flour blend that includes buckwheat which, amongst many other attributes, lowers cholesterol and blood sugar levels. 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 have to wait a little longer than you would expect. We think it’s worth it!

3-in-1 batter vegan, dairy-free and wheat free

Aware of the food sensitivities of many of our customers, we also offer a 3-in-1 batter. It is vegan, dairy-free and wheat-free by using organic rice and buckwheat flour, soy milk and chickpea water.

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

Covid Safety
For your reassurance, our team is trained to maintain a well spaced and sanitised environment. Each FOH team member is tested weekly (or bi-weekly) and upon the start of service, their temperature is checked. If you have concerns, do ask for the manager.



Savoury buttermilk pancakes

American Three pancakes, 100% pure maple syrup a choice of two of the following: Blueberries, bananas Streaky bacon, sausage, halloumi	12	English breakfast Two pancakes, fried egg, Swaledale Butcher’s streaky bacon and sausage(wf), roasted cherry tomatoes & portobello mushroom, spiced baked beans, 100% maple syrup Vegetarian option: halloumi	13
Pulled beef pastrami Two pancakes, slow cooked brisket, cheddar, sauerkraut, 1000 island sauce, baby kale slaw with toasted fennel seeds, home pickled cucumbers	14	Boulder breakfast (vv,wf) Named after the happiest city in the US, where healthy and outdoors living is the norm.	13
Royal Two pancakes, St.Ewe’s poached eggs, hollandaise, tarragon, asparagus with a choice of: Smoked salmon Smashed avocado Streaky bacon	13	Two vegan pancakes, smashed avocado, roasted cherry tomatoes and portobello mushroom, green herbs and chickpea salsa, tahini-nigella dressing	
		1000 baby greens (vv) Two vegan pancakes griddled with baby leaves, cumin, spring onions, green chili, pumpkin seeds, lime-coriander butter,	11.5

Sweet buttermilk pancakes

Forest berries (v) Two pancakes, forest berry compote, toasted almond, house cream, crushed beetroot meringue flakes	10	Simple (vo) Two pancakes, with a choice of: Maple & butter Lemon & sugar Chocolate Sea salted caramel + banana	6.5
Banana marshmallow Two pancakes, banana, hazelnut-cocoa-nib praline, basil marshmallow, with a choice of: Sea salted caramel Chocolate	10	Poached pear caramel (v) One pancake, thyme poached conference pear, lemon zest, house cream, toasted almonds, salted caramel	8

“who on earth came up with the idea of splitting an egg?
That person was a genius.”
Ferran Adria, Spanish chef

Extras, sides and 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	Vanilla ice cream	2.5
Bacon	3	Spiced baked beans	5	Banana	2	House cream	2
Sausage (wf)	3	Baby kale slaw	3	Chocolate	2		
Salmon	4.5	Halloumi	3	Sea salted caramel	2		

All British Dutch Babies

When German immigrants brought their oven baked pancakes to the US in the 18th century, a hiccup of language caused them to be named D(e)utch Babies. Fast forward to London 2021, we feel these Yorkshire pudding look-alike pancakes deserve some local recognition so we peruse Borough Market every week for the best available apples and cheese. We think they are better than ever!

Three native apple varieties (v) Toasted almonds, cinnamon, house cream or vanilla ice cream	11
Neals Yard cheddar and goats cheese Rosemary, thyme, Raddiccio salad with Belazu balsamic	14.5

Small bites (available after lunch)

Buckwheat blinis Smoked salmon, homemade pickles, horseradish cream, dill	7
Whipped feta, kimchi	5
Mixed board for sharing	10

These weeks of renewed life we are trying out some new flavours after the lunch rush. Small things, for free. Just love to hear your thoughts. Likes, dislikes!



At the end of May, we will open the doors to our second home in London. A bit bigger, a bit bolder but it’s still just us!

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WTPA at home

Pancake flour mix	4.75
100% pure maple syrup	7.5
Sea salted caramel	4.5
Arabica coffee beans	5.25
Big brunch box All you need to make a WTPA brunch at home for the family.	40
Pancakes and poetry gift A perfect treat for someone you love. Includes flour mix, maple syrup, prosecco and a pocket poetry book.	30
Gift voucher £25.00 – £50.00	
Pre-order for pick-up or order online shop@wherethepancakesare.com	

Cold drinks

Freshly squeezed OJ	5.5
Freshly squeezed lemonade Still or sparkling	3
Home brewed lemon iced tea	3
Lime, maple and 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
Organic milk	2.5
Organic kefir milk	3

Wine and sparkling

	125ml	Bottle
Mirabello (prosecco) Italy	8	25
Le choix viognier (white) France 2016 12.5%	8	25
Philibert pinot noir (red) France 2015, 12.5%	8	25

Beer and 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

Cocktails

Mimosa Prosecco, OJ Carafe 500ml	8
Breakfast cocktail Wild turkey 101 bourbon, OJ, maple syrup	9
Smokey old fashioned Wild turkey 101 bourbon, bitters, maple, orange	9
Bloody mary Reyka vodka, tomato juice, spices, lemon, celery	10
Gin & Tonic Hendricks gin, rosemary, cucumber tonic	9
Margarita El jimador reposado tequila, triple sec, lime juice, salt	10

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 have re-entered our diets, vinegar based shrubs are healthy, refreshing and a perfect non-alcoholic cocktail tonic.

Rhubarb vanilla and ginger shrub with apple cider vinegar	3
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Allergy advice
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. 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.

Coffee

Americano, espresso, macchiato	2.5
Flat white, cappuccino, latte	3
Spanish latte Double shot, milk and condensed milk	3
Organic premium matcha latte With oat milk	3.5
Ginger turmeric latte With cinnamon, safflower and oat milk	3.5
Beetroot latte With oat milk	3.5
Iced options + 50p	
Milk options: cow, soy, oat, almond	

“then from far
away across the world,
he smelled good
things to eat”

Where the wild things are by Maurice Sendak

Hot chocolate and tea

Hot chocolate or mocha + whipped cream	3.75 4.25
XO Patrón hot chocolate XO Patrón tequila coffee liquor + whipped cream	9 9.5
Tea English breakfast, earl grey, green, jasmine pearl, matcha, camomile	2.5
Infusion Fresh mint, hibiscus flower	2.5

Aperitif spritz After aperol spritz, what's next? Embracing the West Coast aperitif trend here is our own very British version.	10
The London Vermouth Company's No. 1, Scottish Discarded vermouth, prosecco, soda	10

