



Batter matters

Our **standard buttermilk batter** is made with an organic flour blend that includes buckwheat, known to lower cholesterol & blood sugar levels. The 12-ingredient strong batter includes buttermilk, panela sugar & high welfare eggs - all amounting to lots of good minerals, vitamins & 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!

Choose your batter

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

v – vegetarian **wf – wheat free**
voa – vegan option available **ve – vegan**

With heaps of tender loving care, we prepare and serve you the best quality & freshest ingredients for all our dishes. From batter to beans, we make everything in house every day, always.

Remember to tag us on instagram
 @wherethepancakesare

Savoury Pancakes

American	13.5	Pulled beef pastrami	15.5
three pancakes with Swaledale's smoked streaky bacon, blueberries & 100% pure maple		two pancakes, slow cooked brisket, cheddar, sauerkraut, 1000 island sauce, kale slaw with	
<i>vegetarian option: halloumi</i>		toasted fennel seeds, home pickles	
English breakfast	14	Boulder breakfast (ve, wf)	13.5
two pancakes, Swaledale's smoked streaky bacon & Yorkshire sausage (wf), roasted cherry tomatoes, homemade baked beans, fried egg		two vegan pancakes, smashed avocado, roasted cherry tomatoes & roasted squash, green herbs & chickpea salsa, tahini-nigella dressing	
<i>vegetarian option: halloumi</i>		Rose harissa shakshouka (v)	11.5
Spring salad (ve, wf)	12	one polenta corn fritter, poached egg, salted yoghurt, dill & parsley	
one vegan pancake, quinoa, roasted squash, red onion, kale, cashews, pomegranate & ginger-soy dressing		+ grilled halloumi	3.5
Australian (ve, wf)	11.5	Royal (daytime only)	11.5/14.5
one polenta corn fritter, smashed avocado, oat creme fraiche, rocket salad, Belazu's preserved lemon & olive oil		one or two pancakes, St.Ewe's poached eggs, hollandaise, tarragon, asparagus with a choice of: smoked salmon, smashed avocado or streaky bacon	

Sweet Pancakes

Banana marshmallow	12.5	Pear caramel	10
two pancakes, banana, hazelnut-cocoa-nib praline, basil marshmallow, with a choice of: sea salted caramel or chocolate		one pancake, thyme poached pear, house cream, salted caramel, toasted almonds, lemon zest	
Hummingbird (voa)	12.5	Simple (voa)	7
two pancakes, cinnamon poached pineapple, house cream, pomegranate, flaked coconut, lime syrup & zest		two pancakes, with a choice of maple & butter / lemon & panela sugar / chocolate / salted caramel	
Forest berries (voa)	11.5		
two pancakes, berry compote, toasted almonds, house cream, beetroot meringue			

Dutch babies

An American interpretation of a German oven-baked pancake recipe

Apples & almonds	12.5	Asparagus, goats & cheddar cheese	14.5
native apple varieties, almond paste, fresh berries, almond flakes, house cream or vanilla ice cream		roast thyme & rosemary with a fennel, rocket & kale salad	

Desserts

Raspberry & chocolate brownie	4	Eton mess sundae	6
with vanilla ice cream		ice cream, berries, compote, chocolate and meringue	
Dame blanche sundae	6.5	Rum affogato (voa)	5
vanilla ice cream, chocolate sauce, house cream, praline		espresso, vanilla ice cream, rum-maple sauce	

Extras & sides

one pancake	2	bacon	3
one 3-1 pancake	2	blueberries	3
sausage (wf)	3	banana	2
salmon	5	mixed fruit	4
poached egg	2	chocolate	2
fried egg	2	caramel	2
baked beans	3	maple syrup	2.5
kale slaw	3.5	vanilla ice cream	2.5
halloumi	3.5	vegan ice cream	2.5
avocado	4.5	house cream	2

Daytime Only

Honey-tahini oatmilk porridge (ve, wf)	5
with grilled banana and sunflower seeds	
Almond-apricot granola	7.5
thick greek yoghurt, fruit	

Evening Only

Korean	9
kimchi, scallions, shiso & sesame soy	
Nibbles (ve)	6.5
gordal olives, rosemary nuts & popcorn	
Snack board	10.5
homemade crackers, string cheese, chilli jam, gordal olives, chive labneh & pickles	

There's nothing to say you can't have pancakes all day

Allergy advice

Please note our kitchen handles many allergens and we cannot guarantee the absence of dairy, eggs, gluten, nuts, celery sesame, mustard & 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.

