



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

voa – vegan option available

wf – wheat free

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.

Savoury pancakes

American 13.5
three pancakes with Swaledale's smoked streaky bacon, blueberries & 100% pure maple
vegetarian option: halloumi

Pulled beef pastrami 15.5
two pancakes, slow cooked brisket, cheddar, sauerkraut, 1000 island sauce, kale slaw with toasted fennel seeds, home pickles

Wholesome green (ve, wf) 12
one vegan pancake, quinoa, roasted squash, red onion, kale, cashews, pomegranate & ginger-soy dressing

Australian (ve, wf) 11.5
one polenta corn fritter, smashed avocado, oat creme fraiche, rocket salad, Belazu's preserved lemon & olive oil

Sweet pancakes

Banana marshmallow 12.5
two pancakes, banana, hazelnut-cocoa-nib praline, basil marshmallow, with a choice of: sea salted caramel or chocolate

Forest berries (voa) 11.5
two pancakes, berry compote, toasted almonds, house cream, beetroot meringue

Hummingbird (voa) 12.5
two pancakes, cinnamon poached pineapple, house cream, pomegranate, flaked coconut, lime syrup & zest

Dutch babies

An American interpretation of a 17th century German oven-baked pancake recipe

Apples & almonds 12.5
native apple varieties, almond paste, fresh berries, almond flakes, house cream or vanilla ice cream

Desserts

Raspberry & chocolate brownie 4
with vanilla ice cream

Dame blanche sundae 6.5
vanilla ice cream, chocolate sauce, house cream, praline

English breakfast 14
two pancakes, Swaledale's smoked streaky bacon & Yorkshire sausage (wf), roasted cherry tomatoes, homemade baked beans, fried egg. *Vegetarian option: halloumi*

Boulder breakfast (ve, wf) 13.5
two vegan pancakes, smashed avocado, roasted cherry tomatoes & roasted squash, green herbs & chickpea salsa, tahini-nigella dressing

Royal (daytime only) 11.5/14.5
one or two pancakes, St.Ewe's poached eggs, hollandaise, tarragon, asparagus with a choice of: smoked salmon, smashed avocado or streaky bacon

Rose harissa shakshouka (v) 12.5
one polenta corn fritter, poached egg, salted yoghurt, dill & parsley + grilled halloumi 3.5

Recovery (voa) 12.5
two pancakes, banana, Pip & Nut almond butter, almond-apricot granola, maple syrup

Pear caramel 10
one pancake, thyme poached pear, house cream, salted caramel, toasted almonds, lemon zest

Simple (voa) 7
two pancakes, with a choice of maple & butter / lemon & panela sugar / chocolate / salted caramel

Asparagus, goats & cheddar cheese 14.5
roast thyme & rosemary with a fennel, rocket & kale salad

Eton mess sundae 6
ice cream, berries, compote, chocolate and meringue

Rum affogato (voa) 5
espresso, vanilla ice cream, rum-maple sauce

Extras & sides

one pancake	2.25	blueberries	3
one 3-1 pancake	2.25	banana	2
bacon	3	mixed fruit	4
sausage (wf)	3	chocolate	2
salmon	5	caramel	2
poached egg	2	almond butter	2.5
fried egg	2	maple syrup	2.5
baked beans	3	vanilla ice cream	2.5
kale slaw	3	vegan ice cream	2.5
halloumi	3.5	house cream	2
avocado	4.5		

Daytime specials

Honey-tahini oatmilk porridge (ve, wf) 5
with grilled banana and pumpkin seeds

Almond-apricot granola 7.5
Greek yoghurt, fruits, homemade granola

Evening specials Available from 5pm

Nibbles (ve) 6.5
gordal olives, rosemary nuts & popcorn

Snack board 10.5
homemade crackers, string cheese, chilli jam, gordal olives, chive labneh & pickles

Calling all early birds & night owls

We are now open from 8am every day. The Night Kitchen is open most evenings of the week until 9pm, 9:30pm for Battersea.

Where to find us?

Battersea | Fitzrovia | Flat Iron Square
#spreadthelove

@wherethepancakesare

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. Please speak to a member of staff about your dietary requirements before placing an order.

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 are cashless.