

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 & 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

two pancakes with Swaledale's smoked streaky bacon, blueberries & 100% pure maple

vegetarian option: halloumi

Pulled beef pastrami

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

Rose harissa shakshouka (v) one polenta corn fritter, poached egg, salted yoghurt, dill & parsley + grilled halloumi 11.5 English breakfast
two pancakes, Swaledale's smoked streaky
bacon & Yorkshire sausage (wf), roasted
cherry tomatoes, homemade baked beans,
fried egg. Vegetarian option: halloumi

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

12.5

Royal (daytime only)
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

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

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

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

10 Simple (voa)
two pancakes, with a choice of maple
& butter / lemon & panela sugar /

chocolate / salted caramel

Desserts

lemon zest

Raspberry & chocolate brownie with vanilla ice cream

Dame blanche sundae vanilla ice cream, chocolate sauce, house cream, praline 4 Eton mess sundae
ice cream, berries, compote, chocolate
and meringue

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

Extras & sides

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



x Matilda

Popping Forest Pancake Limited
one pancake, with blackberry compote,
chocolate, vanilla ice cream and
popping candy

+ one pancake

2.25

To celebrate Shrove Tuesday, we have partnered with the Royal Shakespeare Company's multi-award winning Matilda The Musical, bringing you the limited Popping Forest pancake dish designed to bring out everyone's inner childhood! As a nod to our literary roots, we are also calling lyricists, poets and slam artists of all ages to partake in a poetry competition for a chance to win an incredible prize. See details below.

@wherethepancakesare | @matildathemusical

Join our poetry competition for a chance to win

a single prize to include an overnight stay at The Clermont hotel, a pancake feast on us, and tickets to see Royal Shakespeare Company's Matilda The Musical at the Cambridge Theatre for four people!

How to enter competition:

- 1. Pick up a postcard at any of our restaurants
- 2. Write a limerick/haiku on the postcard
- 3. Scan QR to enter your entry details
- Post your postcard in our bespoke postbox located at any one of our three restaurants (find us at London Bridge, Battersea Power Station or Fitzrovia)

If you have any questions, please do not hesitate to speak to a member of staff or email marketing@wherethepancakesare.com

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.