

## Drinks menu

The unique recipes of our bespoke cocktails take inspiration from our surroundings, history, and ingredients used in our dishes. Curated by mixologist Piotr, each cocktail has been designed to pair with a dish on the menu. Our beers are sourced from Biercraft, an independent purveyor of the best beers and ales in Europe and the UK, while wines are from Sustainable Wine Company with a strong focus on organic, vegan and biodynamic wines.

### House cocktails

<b>Cream soda</b> 🍷	11.5
vanilla infused gin, buttermilk, clarified lemon, soda	
<b>Peach &amp; jasmine julep</b>	11.5
peach aperitif, jasmine infused bourbon	
<b>Coffee brew</b>	11.5
house spiced rum, coffee liqueur, cold brew coffee, caramel syrup	
<b>Earl grey ice tea</b>	10.5
gin, home brewed earl grey ice tea, lemon	
<b>Aperol spritz</b>	10.5
prosecco, aperol, soda	
<b>Almond &amp; maple old fashioned</b>	11.5
almond washed bourbon whiskey, maple syrup, angostura bitters	
<b>Piña colada</b>	11
rum, fresh pineapple, coconut	
<b>Sunrise margherita</b>	11
tequila, cointreau, orange	

### Brunch cocktails glass | 500ml carafe

<b>Mimosa</b>	8.5	25
prosecco, freshly squeezed OJ		
<b>Mango Bellini</b>	8.5	25
prosecco, mango juice		
<b>Bloody Mary</b>	11.5	
vodka, tomato juice, pickle juice, tabasco, lemon, celery		

### Mocktails

<b>Jamaican hibiscus cooler</b> 🍷	4
hibiscus, cinnamon	
<b>Early grey lemon ice tea</b>	3
home brewed earl grey iced tea, lemon	

**Happy hour.**  
**All cocktails £7 at 5-7pm. Add bottomless popcorn for the table +£1pp.**

### Wines & sparkling

	glass 175ml	btl 750ml
<b>Prosecco</b> Ville d'Arfanta, Italy, 2019	8	25
<b>White, les caves richemer piquepoul (ve)</b> Languedoc, France, 2021	8	25
<b>Rose interrupted (orange wine), tre monti albana di romagna (ve)</b> Emilia-romagna, Italy, 2021	8	25
<b>Red, vinicola serena sangiovese merlot</b> Veneto, Italy, 2019	8	25

125ml glasses are available on request.

### Beer & cider

<b>Isastegi</b> traditional Basque cider 6%	6.5
<b>Camden hells lager</b> 33cl 4.6%	6
<b>Villages' rodeo pale ale</b> brewed in Deptford, Seattle style 33cl 4.6%	5.5
<b>Thornbridge's jaipur ipa</b> brewed in the Peak District 33cl 5.9%	5.5
<b>Thornbridge's lukas helles lager (gf)</b> brewed in the Peak District 33cl 4.2%	5.5
<b>Lucky saint lager (low alcohol)</b> German brewed low-ABV lager 33cl 0.5% unfiltered	5.5

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### Coffee

Espresso	2.9
Macchiato	3.2
Americano	3
Flat white	3.8
Latte	3.8
Cappuccino	3.8
Spanish Latte	4.2

L.A. style with condensed milk

Organic premium matcha oat latte	4.2
Ginger turmeric oat latte	4.2
Beetroot & maple oat latte	4.2

Vanilla syrup +50p

Milk options: Estate Dairy cow milk, Rude health oat

All coffees are double shot

### Hot chocolate

Hot chocolate	4.2
Mocha	4.2
+ whipped cream or marshmallow cream	+0.5
Rum hot chocolate	10

### Tea & infusion\*

English breakfast	3.5
Earl grey	3.5
Green	3.5
Jasmine pearl	3.5
Chamomile	3.5

Hibiscus	3.5
Fresh mint	3.5
Lemon & ginger	3.5

\*Feel free to ask a member of our staff to top-up your hot water.

### Juices & cold drinks

Freshly squeezed OJ	5.5
Apple juice	3
Apple & mango juice	3.5
Cold pressed green juice	5.5
Cold pressed carrot & ginger juice	5.5
Freshly squeezed lemonade still or sparkling	3
Sparkling water 75cl	3.5

### Take our pancakes home

Organic flour mix for buttermilk pancakes or 3-in-1 pancakes	4.75
100% pure Grade A maple syrup 250ml	9

### Gift cards

Treat someone you love to a pancake feast with our gift cards and experiences.



@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.*

 - Our signature and a house favourite

gf – gluten free  
ve – vegan

