



All day menu

All things on our menu are made fresh with heaps of TLC. No factory food nor funny sounding ingredients come near our kitchen or bar. Only the good stuff.

Buttermilk batter

Used for our savoury and sweet dishes, our staple batter is made fresh every day and left to steep for at least 8 hours. The high welfare eggs & buttermilk are a superb source of minerals, vitamins & proteins and our own flour blend of organic plain and buckwheat flour contributes to lowering cholesterol & blood sugar levels - plus we only use a small amount of sugar. Due to their fluffy nature, 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 (ve, gfr, df)

Our alternative batter is dairy-free, vegan & wheat-free and is made with our flour blend of organic rice and buckwheat flour plus soy milk & chickpea water.

v – vegetarian
voa – vegan option available
gfr – gluten-friendly
ve – vegan
df – dairy free

Savoury

If you prefer our 3-in-1 pancakes (ve, gfr,df), please let your waiter know.

American (voa) 14.5
three buttermilk pancakes with smoked streaky bacon, blueberries & 100% pure maple.
vegetarian option: halloumi
vegan option: Redefine meat vegan bratwurst and 3-in-1 pancakes

Pulled beef pastrami 16.5
two buttermilk pancakes, slow cooked brisket, cheddar, sauerkraut, 1000 island sauce, baby kale salad with fennel seeds, home pickles

Pulled BBQ chicken 15
two buttermilk pancakes, halal chicken, pickled red onion, coriander, red-cabbage-slaw

Australian (ve, gfr) 13.5
one polenta corn fritter, smashed avocado, oat creme fraiche, rocket salad, preserved lemon & olive oil
+ corn fritter +3

Boulder (ve, gfr) 14
named after the healthiest & happiest city in the US
two 3-in-1 pancakes, smashed avocado, chilli roasted squash, chickpea-tabbouleh, smoky tahini + vegan bratwurst +4

English breakfast 15.5
two buttermilk pancakes, smoked streaky bacon, Cumberland sausage (gfr), fried egg, roasted tomatoes, slow-cooked baked beans
vegetarian option: halloumi

Royal - small or regular served till 5pm 12/15.5
one or two buttermilk pancakes, one or two eggs, hollandaise, tarragon, asparagus and a choice of: smoked salmon / avocado / bacon

The snack served from 5pm 7
truffled kale & artichoke dip served with salted crackers

Dutch babies

An American interpretation of the centuries old German oven-baked pancake. Nothing to do with Holland, it looks more like a giant Yorkshire pudding.

Cheeses & herbs 15
goats cheese, mature cheddar, roasted thyme & rosemary. rocket & parmesan with lemon and olive oil

Apples & almonds 14.5
native apple varieties, almond paste, fresh blueberries, almond flakes, house cream or vanilla ice cream

Sweet

Each dish is served with two buttermilk pancakes.
If you prefer our 3-in-1 pancakes, please let your waiter know.

Poached pear & caramel (voa) 12.5
lemon & thyme poached pear, salted caramel, house cream, lemon zest, toasted almonds

Recovery (voa) 12.5
banana, Pip & Nut almond butter, hazelnut-apricot granola

Banana marshmallow 11.5
banana, honeycomb, marshmallow cream, with a choice of: sea salted caramel / chocolate sauce
+ maple syrup +2.5

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

Black forest berries (voa) 12
berry compote, toasted almonds, house cream, beetroot meringue, chocolate sauce

Simple (voa) 7
served with a choice of:
★ maple & butter
★ lemon & sugar
★ house chocolate sauce
★ white chocolate sauce
★ home-made sea salted caramel
★ mango & white chocolate sauce

The dessert 6
warm churro-cinnamon-chocolate cookie by Doughlicious with vanilla ice cream & chocolate sauce

Extras & sides

one pancake 2.5
corn fritter 3
bacon 4
sausage 3
vegan bratwurst 4.5
smoked salmon 5
one egg 2.5
baked beans 3.5
halloumi 4
avocado 4
blueberries 5
banana 2.5
vanilla ice cream (voa) 3
house cream 2.5
marshmallow cream 3
maple syrup 2.5
house chocolate sauce 2.5
white chocolate sauce 2.5
mango & white chocolate sauce 2.5
home-made sea salted caramel 2.5
Pip & Nut almond butter 2.5

“who on earth came up with the idea of splitting an egg? That person was a genius”

Ferran Adria, Spanish chef

Something we love and shout about



@wherethepancakesare

Our friends

Last but not least, a big rave about our farmers, producers and suppliers!

Shipton Mill - Organic millers in Somerset
Swaledale - Sustainable butchers North Yorkshire

St Ewe - High welfare egg farmers Cornwall

St James - Halloumi makers in Cumbria

Belazu - Importers and makers of high quality Mediterranean products

Vanilla Bazaar - Importers of finest quality organic vanilla from Madagascar

Callebaut - 100% sustainable chocolate

Redefine meat - No-nonsense vegan meat