

Childrens' menu

Build-your-own pancake

8.5

Three mini buttermilk pancakes served with three toppings to make your own happy mini stack

Choose 1 protein:

- ★ breakfast sausage
- ★ streaky bacon
- ★ halloumi

Choose 2 of the following:

- ★ banana
- * blueberries
- * strawberries
- ★ berry compote
- ★ lemon & sugar
- ★ baked beans
- ★ poached or fried egg
- ★ maple syrup
- ★ house chocolate sauce
- ★ white chocolate sauce
- ★ mango & white chocolate sauce
- ★ home-made sea salted caramel
- ★ house cream
- ★ vanilla ice cream

Drinks (150ml)

milk	1.50
hot chocolate with cream	2.5
OJ	2.5
apple juice	1.5
apple & mango	2

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.

gfr - gluten friendly ve - vegan df - dairy free

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.

I saw the world's greatest pancake, the sight was more than I could take!
I gobbled it up, till I thought I might pop.
That might have been my last pancake...

I had a pancake, shaped like a moon. the chocolate was so yummy, I think I'll be back soon!

- Eliana

- Keira

