



Home-made every day

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

Buttermilk pancakes

Our signature buttermilk batter is used for all pancake dishes, savoury and sweet. It's made fresh every day and left to steep for at least 8 hours. Whilst high welfare eggs and buttermilk are a superb source of minerals, vitamins and proteins, our own blend of regenerative organic plain and buckwheat flour helps to lower cholesterol and blood sugar levels. Sweet tooth warning! We only add a small amount of sugar to the mix. Due to their fluffy and fermented 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 pancakes (ve, wg, df)

Our alternative batter is dairy-free, vegan & without gluten and is made with our flour blend of organic rice and buckwheat flour, soy milk & chickpea water.

Allergy advice: We use common allergens in our restaurant and cannot guarantee the absence of allergens from our dishes and drinks.

The risk of cross contamination of nuts, gluten, dairy & egg is high due to the nature of our menu and **we would not advise those with a severe allergy to these to dine with us.**

- v – vegetarian
- voa – vegan option available
- wg – without gluten
- ve – vegan
- df – dairy free

Savoury

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

American 🐔	15.5
three buttermilk pancakes, smoked streaky bacon, blueberries & 100% pure maple syrup	
vegetarian option: halloumi (v)	15.5
vegan option: bratwurst & 3-in-1 pancakes (ve)	16
Australian (ve, df)	14.5
one polenta corn fritter, smashed avocado, oat crème fraîche, rocket & baby leaves, preserved lemon & olive oil	
+ halloumi	+3.5
+ smoked streaky bacon	+3.75
+ poached egg	+2
+ smoked salmon	+5

BBQ chicken <i>NEW</i>	16
two buttermilk pancakes, halal chicken, house BBQ sauce, corn-on-the-cob & butter and onion & jalapeño pickles	

Royal	
two buttermilk pancakes, two poached eggs, hollandaise, tarragon, asparagus and a choice of:	
+ smoked salmon	16.5
+ avocado (v)	15.5
+ smoked streaky bacon	15.5

Dutch babies

An American version of the centuries old German recipe for oven-baked pancakes.

Stilton & kimchi Dutch baby <i>NEW</i> 🐔	16.5
stilton, fermented kimchi, cheddar, spring onion, house pickles and lightly salted crisps	

English breakfast	16.5
two buttermilk pancakes, smoked streaky bacon, breakfast sausage (wg), fried egg, roasted tomatoes, slow cooked baked beans & 100% pure maple syrup	
vegetarian option: grilled halloumi (v)	16.5

Pulled beef pastrami	17
two buttermilk pancakes, slow cooked brisket, cheddar, sauerkraut, 1000 island sauce, kale salad with fennel seeds & house pickles	

Buddha brunch (ve, wg) <i>NEW</i> 🐔	15
two 3-in-1 pancakes, smashed avocado, kale-chickpea-tabbouleh, roasted chilli pumpkin & cherry tomatoes, onion & jalapeño pickles and Nigella seed tahini	
+ bratwurst (ve)	+4.5

The dessert

warm chocolate chip cookie topped with vanilla ice cream & chocolate sauce	6
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Sweet

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

Miso pear caramel	14.5
lemon & thyme poached pear, house cream, miso caramel, toasted almonds & lemon zest	
Black forest berries	14.5
berry compote, toasted almonds, house cream, beetroot meringue & chocolate sauce	

Recovery (voa) 🐔	14.5
banana, almond butter, apricot-almond granola & 100% pure maple syrup	

Hummingbird (voa)	14.5
cinnamon poached pineapple, house cream, pomegranate, flaked coconut, lime syrup & zest	

Apple pie Dutch baby	15.5
cox and bramley, almond paste, blueberries, toasted almonds. With house or vanilla ice cream	

Banana marshmallow	13.5
banana, sesame-apricot crisps, marshmallow cream and a choice of: sea salted caramel or chocolate sauce	

Simple	8.5
served with a choice of:	
★ maple & butter (voa)	
★ lemon & sugar (voa)	
★ 70% or white chocolate sauce	
★ mango & white chocolate sauce	
★ sea salted caramel	
+ blueberries	+4.75
+ banana	+2.5

Sides & extras

corn-on-the-cob	3
+ bagel seasoning or + butter	
smoked streaky bacon	3.75
breakfast sausage (wg)	3.75
bratwurst (ve)	4.5
smoked salmon	5
one egg	2
slow cooked baked beans	4.5
halloumi	3.5
avocado	4.5
blueberries	4.75
banana	2.5

Power to the greens

beat the January blues

12-2pm, weekdays
choose Australian, Buddha brunch, BBQ chicken, Pastrami or Recovery
+ orange, green or amber juice

£15

Early bird offer

8-10am, weekdays

£5

(see our breakfast menu for full details)

🐔 - something we love to shout about

Our friends

Last but not least, here's a shout out to our farmers, producers and suppliers.

- **Shipton Mill** - organic millers, Somerset
- **Swaledale** - sustainable butchers, Yorkshire
- **St Ewe** - high welfare egg farmers, Cornwall
- **Belazu** - importers and makers of high quality Mediterranean products
- **Vanilla Bazaar** - importers of small farm organic vanilla, Madagascar
- **Callebaut** - 100% sustainable chocolate
- **Pure Maple** - 100% authentic Canadian Maple
- **Redefine Meat** - no-nonsense vegan meat

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill, 100% of which goes to our teams. We are a cashless restaurant.