

The Table

BRUNCH

The Borough Full English: free-range fried eggs, streaky bacon, London sausage, home-made baked beans, roast tomato, herby mushrooms & sourdough toast **13**

Add Kent black pudding 4

The Green Goddess: avocado, home-made veggie baked beans, spinach, roast tomatoes, herby mushrooms & sweet potato with sourdough toast **13**

Add griddled halloumi 2

Add two free-range poached eggs 2

MEET THE BENEDICTS

Two perfectly poached organic eggs on a home-made English muffin with Hollandaise sauce

Eggs Royale: the oak-smoked salmon one **12**

Add soft avocado 3

Add steamed spinach 2

Eggs Florentine: the fresh spinach one **10**

Add griddled halloumi 2

Add herby mushrooms 3

Eggs benedict: the streaky bacon one **11**

Add Kent black pudding 4

Add soft avocado 3

Scrambled Eggs & Oak-Smoked Salmon:

free-range eggs from West Sussex, oak-smoked salmon from the Isle of Lewis and home-made caraway seeds rye bread **13**

Add soft avocado 3

Add steamed spinach 2

The Breakfast Bruschetta: two poached

eggs, tomato & soft avocado on grilled

sourdough with either:

Isle of Lewis oak-smoked salmon **14**

Griddled halloumi 12

Free-range streaky bacon 12

Cinnamon French Toast: with caramelised

English plums, toasted almond flakes, drizzled with maple syrup **12**

Add a scoop of vanilla ice-cream 2

PANCAKES & WAFFLES

True Blue: (v) Plump blueberries, winter-berry sauce, crème fraîche and a scoop of salt-caramel ice-cream, drizzled with Canadian maple syrup **12**

The Vegan Sweet Potato Pancake: oat & maple-roast-sweet potato pancakes with caramelised pecan crumb, English plums and coconut yogurt **13**

Long Weekender: soft avocado, oak-smoked salmon & two organic poached eggs with maple syrup **14**

Brunch Club: crispy streaky bacon, char-grilled London sausage & scrambled eggs with chives & maple syrup **13**

Bacon&Banana: crispy streaky bacon & caramelised banana, smothered in Canadian maple syrup **11**

BURGERS

Served from 12pm

All the burgers are served with chips, sweet potato rounds or mixed leaves salad

The Ranch Beef Burger: with free-range bacon, sliced tomato, lettuce, pickles, home-made spicy mayo and molten cheddar cheese in our signature hand-made brioche bun **13**

Add Kent black pudding 2

Add one free-range fried egg 1

V Burger: Sweet potato, Portobello mushroom & chickpea patty with beetroot relish, home-made vegan mayo, Cos lettuce and sliced tomato **11**

Add soft avocado 3

Add griddled halloumi 2

Chicken Little Burger: grilled buttermilk-marinated free-range chicken thigh with our own Southwark hot sauce, home-made mayonnaise, soft avocado, sliced tomato and gem lettuce **13**

Find us on social media!



SALADS

Served from 12pm

The Table Caesar Salad: romaine lettuce, aged Parmigiano Reggiano, salted anchovies & brioche croutons **9**

Niçoise Salad: green beans, grilled artichoke hearts, cherry tomatoes, pink fir apple potato, Kalamata olives, little gem lettuce, French vinaigrette **12**

Urban Garden Salad: with heritage carrots, roast beets, sweet potato, hazelnuts, soft-poached duck egg, edible flowers and shallot vinaigrette **12**

Add to the any of the salads:

Grilled buttermilk-marinated chicken thigh 3

Griddled halloumi 3

Isle of Lewis oak-smoked salmon 5

HOT

English breakfast Earl Grey Lavender, Rose & Chamomile	2.5
Yunnan green tea Gunpowder Mint	2.7
Mint, ginger & lemon infusion	3.5
Fresh mint infusion	3
Espresso (single or double)	2.7
Cappuccino Flat White	3 / 3.7
Latte Mocha	3.2 / 4
Americano	2.7 / 3.5
Homemade hot chocolate	3

SOFT DRINKS

Coke	3.5
Diet Coke	3.5
Still/Sparkling Water	1.5
Ginger Beer	2.8
Soda Water	2.5

FRESH JUICES

Apple, orange, pineapple or tomato	3
Homemade lemonade	4
Peace pineapple, pear & ginger	4
Sunrise beetroot, orange, carrot & ginger	4
Quiet apple, spinach & grape	4

The Table

We brunch
it best...
and we're
back!