

LUNCH MENU

APERITIFS

Bloody Mary	8	Negroni	8
Blood orange Mimosa	7	Aperol Spritz	7
Bramble Bellini	7		

NIBBLES

Nocellara del Belice green olive	3
Grilled Little Bread Pedlar sourdough, olive oil and aged balsamic	2.5
Smoked roast almonds	3.5

3 for 10

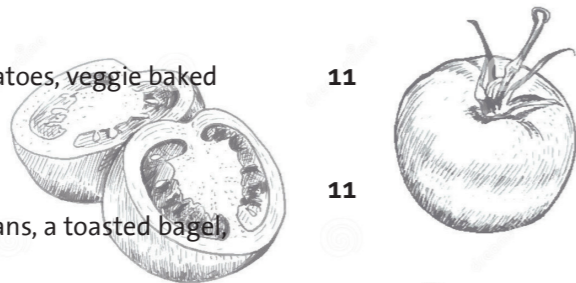
Confit pigs cheek rilette with toast	6
Polenta chips, Gorgonzola dolce, sweet beetroot relish	4.5

BRUNCH

The Borough Full English 12.5
fried eggs, bacon, butchers sausage, chorizo and ham hock
baked beans, grilled tomato, herb mushrooms and toast

The Veggie Borough 11
fried eggs, grilled halloumi, spinach, tomatoes, veggie baked
beans, mushrooms and toast

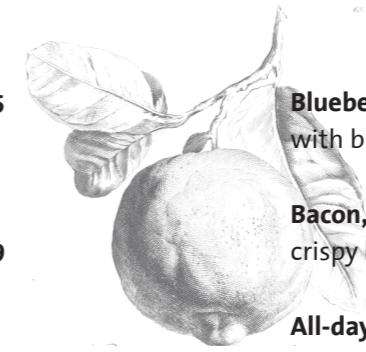
The Stack 11
chorizo and smoked ham- hock baked beans, a toasted bagel,
poached eggs and hollandaise



Breakfast bruschetta 9.5
sliced plum tomatoes and avocado on sourdough toast
with two poached eggs and grilled streaky bacon

The Table Cafe's Caesar salad 9
with brioche croutons, grilled free-range chicken
and aged parmesan

Eggs Benedict or Royale 10
served on a grilled organic muffin



Blueberry and cream waffle 7
with blueberries, double cream and maple syrup

Bacon, banana and maple pancake 8
crispy bacon, caramelised banana and maple syrup

All-day breakfast pancake 8
crispy bacon, creamy scrambled egg and our butcher's
best pork sausage, on a thick, fluffy pancake

SMALL PLATES

Grilled Scottish mackerel 9
rainbow Swiss chard salsa verde and salted lemon

Three beets 7
three ways with blood oranges and horseradish yoghurt

Spiced roast cauliflower 5
with sunflower seed and sesame tahini, harissa sauce

Dorset crab and North Sea cod fish-cakes 9
American signal crayfish bisque

Grilled Calçots 7
poached duck egg, anchovy sauce and aged Parmesan

Oxtail croquettes 8
with truffle mash and veal jus



BURGERS

All burgers available bun-less and sauce-less. Gluten-free bread options available. We serve our burgers cooked to medium or above.

The Ranch bacon-cheese burger 13
100% Welsh Black beef burger, applewood-smoked cheddar,
streaky bacon, our own pickled gherkins, brioche bun, secret
sauce and hand-cut heritage potato fries

Chargrilled, buttermilk-marinated chicken burger 12.5
grilled free-range chicken breast brushed with Scotch bonnet
pepper sauce, in a brioche bun, with thick-cut ox-heart
tomato, avocado and sour cream sauce and oven-roasted sweet
potato wedges

Pork belly burger 12.5
Grilled free-range pork belly, fried duck's egg and crackling in
a brioche bun, Waldorf dressing with rocket with hand-cut
heritage fries

Smoky Mountain mushroom burger 11
Portobello mushroom, chargrilled halloumi, aubergine,
beetroot relish, spicy sauce, curly lettuce, brioche bun and
hand-cut heritage potato fries

SIDES

Mayan Gold potato fries	2.5
Merinda tomato salad	3
Green leaf and herb salad	3
Roast jerusalem artichokes and lemon	3
Extra bread	1.5
Lucy Carroll's heritage steamed potatoes with mint & butter	2.5

OUR SUPPLIERS

We source locally as much as possible. Our meat, all of it Sustainable Restaurant Association approved, comes courtesy of our local butcher in Peckham. Our fish comes from British waters and always adheres to the Marine Stewardship Council's list of approved fish. Our eggs – organic – are fresh off Rookery Farm, West Sussex. Our bread is baked – and delivered by bike – by the Little Bread Pedlar bakery, just down the road in Bermondsey. And our herbs are grown just along the road, under the Shard, in association with St Mungo's homeless charity.