

# BRUNCH MENU

SATURDAY AND SUNDAY

## HOT

**Brioche French toast** £8  
fresh baked brioche drenched in eggs and double cream, dusted with cinnamon sugar and served with caramelised plums and spiced yogurt

**The Borough Full English** £12.5  
two organic fried eggs, streaky bacon and pork and leek sausages, chorizo and ham hock baked beans, grilled tomato, garlic and thyme marinated flat mushrooms and grilled wholemeal sourdough toast

**The Veggie Borough** £10.5  
two organic fried eggs, grilled halloumi, buttered leaf spinach, veggie baked beans, grilled tomatoes, garlic and thyme marinated flat mushrooms and grilled wholemeal sourdough toast

**The Stack** £11  
a towering inferno of deliciousness, with chorizo and ham hock baked beans, a toasted bagel, two poached eggs and hollandaise

**Eggs Benedict** £9  
the bacon one

**Eggs Royale** £11  
the salmon one

**Eggs Florentine** £8  
the spinach one

**Scrambled eggs and smoked salmon** £11.5  
three free-range organic eggs, Muiren oak-smoked salmon and wholemeal sourdough toast

## BUTTERMILK PANCAKES

**Lemon** £7  
sugar, fresh lemon and butter

**Bacon, banana and maple** £8  
crispy bacon, caramelised banana and maple syrup

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

**No-gluten pumpkin and pecan** £7  
pumpkin and salt-caramel pecan - made with buckwheat, corn and gluten-free flour

## FLAT-IRON WAFFLES

**Classic** £6  
with Canadian maple syrup and butter

**True Blu** £7  
blueberries, berry sauce, double cream and organic maple syrup

**The Elvis** £8  
roast marshmallows, toasted coconut, peanut butter and chocolate-hazelnut sauce served with double cream

**Belle Hélène** £8  
with saffron poached pear, hot chocolate sauce and mascarpone

## HOUSE SPECIALS

**North Sea cod, Dorset crab and signal crayfish fishcake** £15  
served with baby watercress, lemon and crayfish bisque sauce

**The Table Caesar salad** £10  
Grilled free-range chicken breast, Romaine lettuce leaves, toasted sourdough croutons, salted anchovies and Caesar dressing

## 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

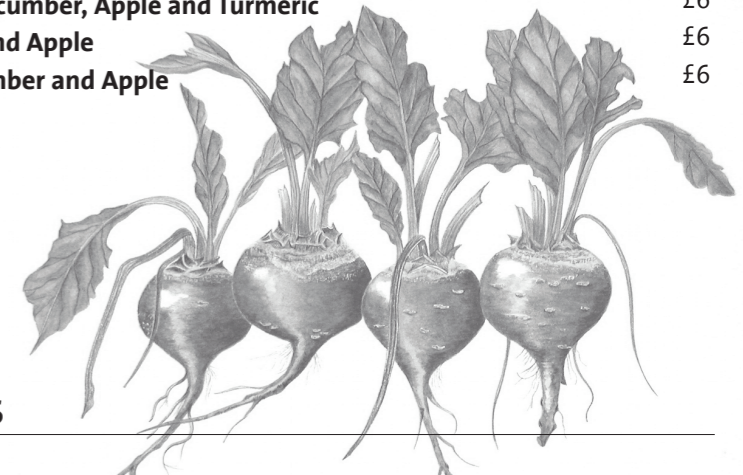
## SIDES

mixed leaf and herb salad / tomato salad / hand-cut heritage potato fries £3

## NEAT JUICERY LONDON

Neat's juices are cold-pressed daily using only organic vegetables and fruit sourced in the UK. Cold-pressed means the juices are squeezed using a hydraulic press, not blended. Extracting liquid by cold-pressing retains a much higher amount of natural healing vitamins, minerals and enzymes. Also, Dom and Jon are super-nice and run their juicery just across the road from us so you're supporting another small, local independent business. Thank-you!

**Orange – Carrot, Cucumber, Apple and Turmeric** £6  
**Purple – Beetroot and Apple** £6  
**Green – Kale, Cucumber and Apple** £6



## 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.*