The Table

mon-fri 8am-4pm weekends 9am-4pm

We Brunch it best.

★ Brunch, but make it extra... find our boujee selection starred around the menu ★

BURGERS

served with chips / sweet potato fries or add parmesan + truffle oil fries 1

TREAT YOURSELF TOPPINGS!

The Table Ranch Burger GFO 17
Beef patty, bacon, cheddar, sliced tomato, lettuce, homemade sweet + salt pickles, caramelised onion relish + chipotle mayo on a homemade seeded brioche burger bun

The Table Chicken Burger GFO 16.5
Fried chicken, tomato, pickled red onion, our hot honey sauce, summer slaw on a homemade seeded brioche burger bun

The Table V Burger V PBO GFO 15.5
Mushroom + quinoa patty, beetroot hummus, marinated feta, caramelised onion, spicy mayonnaise, lettuce, tomato on a seeded brioche burger bun

The Table Brunch Burger GFO 21 ★
Two beef patties, cheddar, fried free-range egg, avocado, wild rocket, smoked streaky bacon, our "Virgin Mary" spiced tomato compote, homemade sweet + salt pickles on a seeded burger bun

halloumi 3.5
avocado 3
smoked cheddar 1
blue cheese sauce 1
black pudding 3
streaky bacon 2
one fried egg 1.25

SALAD BOWLS

Chicken Caesar Bowl GFO 15
Fried chicken, whole anchovies, Parmesan, brioche croutons, Romaine lettuce + Caesar dressing

Buddha Bowl PB DF GF 13
Quinoa, avocado, sweet potato, courgette, summer slaw, pickled red onions, tomato compote, beetroot hummus
+ halloumi 3.5 + fried chicken 4 + smoked salmon 6

Burrata Bowl V GF 15.5 ★
Burrata, homemade beetroot hummus, tomato compote, sweet + sour grilled aubergine, grilled peppers, olives, rocket, sun-dried tomato pesto

TOASTS

Avocado + Feta V PBO GFO 10.5
Smashed avocado, feta cheese, garden leaves + mixed seeds on toasted sourdough
+ two free-range eggs 2.5 + bacon 3

Mushroom + Eggs V GFO 15 ★
Sautéed mushrooms + leeks, truffle oil, green leaves, Parmesan + two poached free-range eggs on toasted sourdough

Burrata on Toast V GFO 15 ★
Burrata, homemade beetroot hummus, smashed avocado on toasted sourdough, green leaves, sun-dried tomato pesto + mixed seeds

SIDES

BUILD YOUR OWN BRUNCH PLATE...

Two free-range eggs 2.5
Grilled tomato 2.5
Steamed spinach 2.5
Griddled halloumi 3.5
Smashed avocado 3
Sautéed mushrooms + leeks 3
Baked beans 3
Ham hock + chorizo baked beans 3.5

Black pudding 3
Cumberland sausage 3
Smoked streaky bacon 3
Seeded brioche roll 2
Sourdough toast GFO DF 3
Chips / hash browns PB DF GF 4.5
Sweet potato fries PB DF GF 4.5
Parmesan + truffle oil fries V GF 5.5

SAUCES

Homemade hot sauce / Hollandaise sauce / Spicy mayo
"Virgin Mary" tomato compote / Blue cheese sauce 1 each

DESSERT

Affogato 4.5
Selection of Seasonal Ice Creams V GF PBO + Sorbets PB DF GF 2.5 per scoop
The Table Waffle Churros, coffee-infused maple syrup + chocolate sauce 6.5

GF Gluten Friendly · GFO GF Option · V Veggie · VO V Option · PB Plant Based · PBO PB Option · DF Dairy Free · ★ Indulge Yourself!

Provenance: We are committed to using the best produce + pride ourselves on supporting local businesses with sustainable sourcing. For more information, please visit our website.
Planning a party, event or after-work drinks? For all enquiries please email: **eat@thetablecafe.com**

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BRUNCH CLASSICS

Coconut Granola Bowl PB DF GF 8
Homemade nutty granola, coconut yogurt + seasonal berries

The Table Homemade Banana Bread V 8
Grilled banana bread, coconut yogurt + seasonal berries

Chia Bowl 8.5 PB DF GF
Blueberry + chia pudding, homemade granola + seasonal berries

The Table Full English GFO 16.5
Two fried free-range eggs, smoked streaky bacon, Cumberland sausage, ham-hock + chorizo baked beans, grilled tomato, sautéed mushrooms + leeks, hash browns + sourdough toast
+ black pudding / avocado 3 + griddled halloumi 3.5

The Table Full Veggie PB DF GFO 16
Smashed avocado, home-made baked beans, steamed spinach, sautéed mushrooms + leeks, grilled tomato, sweet potato rounds, veggie sausage + sourdough toast
+ two free-range eggs 2.5 + griddled halloumi 3.5

Protein Power GFO 17.5
Free-range eggs your style, smoked salmon, spinach, avocado + sourdough toast

Smoked Ham Hock + Chorizo Hash GFO 13
with wilted spinach, a poached free-range egg, hollandaise, our Southwark hot sauce + soughdough toast
+ black pudding / mushroom 3 + halloumi 3.5

The Breakfast Stack GFO VO 12
Ham-hock + chorizo baked beans on a toasted bagel, two poached free-range eggs + hollandaise sauce
+ black pudding / avocado / mushroom 3
+ halloumi 3.5 + steamed spinach 2.5

Sweetcorn + Courgette Fritter V GF 12.5
With feta cheese, smashed avocado, "Virgin Mary" spiced tomato compote + one poached free-range egg
+ smoked streaky bacon 3 + griddled halloumi 3.5

PANCAKES OR WAFFLES

choose your base (waffles GFO) then choose your topping

SWEET

Very Berries V GFO 13.5
Fresh English strawberries, blueberry compote, summer berries sauce, crème fraîche + maple syrup

Banana + Bacon GFO 13.5
Crispy smoked streaky bacon, caramelised banana + maple syrup

Perfect Pear V GFO 13.5
Cinnamon poached pear, mascarpone cream, shortbread crumb, chocolate sauce, maple syrup

Tiramisu V GFO 14 ★
Chocolate, mascarpone cream, English strawberries, coffee-infused maple syrup

Vegan Pumpkin Pancake PB DF GF 14
Pumpkin pancake, coconut yoghurt, caramelised banana, forest berries, maple syrup

SAVOURY

Brunch Club GFO 13.5
Crispy smoked streaky bacon, Cumberland sausage, free-range scrambled eggs, chives + maple syrup

Long Weekender V GFO 13.5
Smashed avocado, Two poached free-range eggs, chives + maple syrup
+ smoked streaky bacon 3
+ griddled halloumi 3.5

Finger Lickin' Chicken GFO 14.5
Fried chicken, one fried free-range egg, blue cheese dressing, pickled red onions, home-made hot sauce, chives + maple syrup
+ avocado 3 + griddled halloumi 3.5

Baron Bigod GFO 15.5 ★
Baron Bigod cheese, truffle honey, crispy bacon + grape chutney

EXTRA INDULGENCE 2 each

chocolate sauce / extra maple syrup / blueberry compote / caramelised banana / vanilla ice cream

MEET THE BENEDICTS

served with two poached free-range eggs, English muffins, hollandaise sauce

ELEVATE YOUR PLATE

Eggs Benedict the smoked streaky bacon one GFO 12.5

Eggs Royale the smoked salmon one GFO 14.5

Eggs Florentine the steamed spinach one V GFO 11.5

Boujee Royale GFO 17.5 ★ served on a waffle
smoked salmon, spinach, truffled scrambled eggs, beetroot hollandaise sauce

+ avocado 3
+ black pudding 3
+ steamed spinach 2.5
+ griddled halloumi 3.5
+ sautéed mushrooms + leek 3

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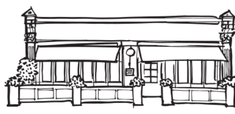
Please inform your waiter if you have any allergies. We produce our food in a kitchen where allergens are present and handled. While we take steps to keep things separate, we cannot guarantee any items are allergen free.
A discretionary 12.5% service charge will be added to your bill, all of which goes directly to our staff.

The Table
Battersea Rise



HAPPY HOUR
wed-sat
5pm-7pm
50% off our signature cocktails

COCKTAILS

Happy Hour wed-sat 5pm-7pm: 50% off our signature cocktails

The Table Bloody Marys 11.5
Classic vodka, spice mix, lemon, tomato juice
Mexican tequila, port, spice mix, tomato juice, lime
Cuban rum, spice mix, lime + tomato juice

The Table Mimosas 10
Classic orange juice, prosecco
Elder elderflower cordial, prosecco, cucumber
Tropical pineapple syrup, grapefruit juice, prosecco
Berries raspberry liqueur, orange juice, prosecco

The Table Signatures 13
Purple Mule vodka, lavender, cranberry, lime, ginger beer
Soda-licious tequila, agave, lime, pink grapefruit soda, salt rim, basil
Passionate Affair passion fruit gin, vanilla, lime
Bellini prosecco, crème de pêche, mango purée
The Table Colada rum, banana liqueur, pineapple, vanilla, coconut milk
Express Yourself vodka, hazelnut syrup, Baileys, espresso
Spritz 2.0 Aperol, salt, pink grapefruit soda
Picante Margarita tequila-Mezcal, Ancho Reyes liqueur, orange + chilli syrup, lime, chilli salt rim

Festive Cocktails 12.5
Santa's Candy bourbon, Amaretto, gingerbread syrup, lemon juice, egg white
Xmas Gimlet gin, apple + cinnamon syrup, lime juice
Egg Not! rum, peanut butter, oat milk, nutmeg
The Table Boozy Hot Choc choose your milk, choco powder, Bailey's
The Table Mulled Wine red wine, spice mix (cinnamon, star anise, cloves), orange, lemon, maple syrup

Mocktails 8.5
Strykk Not 0% with lavender syrup, lime, ginger beer
Three Spirit Livener with agave, lime, pink grapefruit soda water
Lyre's Italian Spritz with non alcholic Prosecco

BEER + CIDER

On Tap pint/half
Beavertown Gamma Ray 7.5/4.5
Camden Hells 6.5/4
Blue Moon 7/4
Beavertown Neck Oil 7.5/4.5

Bottles
Peroni GF 5
Orchard Gold Cider 6.5
Rekorderlig Strawberry + Lime 6.5
Peroni 0% 4.5

WINE

white
Les Lunelus Touraine Sauvignon Blanc 8.5/35
Il Poggio Gavi di Gavi 9/36
Chateau Petit Roubié Picpoul de Pinet 8.5/35
Blackenbrook Chardonnay 9/36

rosé
Nature de Petit Roubié 8/32
Ochoa Rosado de Lagrima 8/32

red
Carelli Latitud 34° Malbec 8/25
Sibiliana Nero d'Avola Beltramo 9/36

sparkling
Corte Delle Calli Prosecco Extra Dry 8/40
Vins El Cep Cava Kila Brut 42
Claude Renoux Blanc de Noirs Champagne 60

HOT DRINKS

Espresso 2.5 / 2.8
Macchiato 2.8 / 3.2
Americano 3/4.5
Flat White 3.9/4.5
Cortado 3.5
Latte 3.7/4.3
Cappuccino 3.8/4.5
Mocha 4/4.5
Iced Latte 3.5
Iced Flat White 3.7
Iced Americano 2.75
Chai Latte 4/4.5
Matcha Latte 4/4.5
Hot Chocolate 4/4.5
Breakfast / Earl Grey / Decaf Tea 3.2
Chamomile 3.2
Fresh Mint Infusion 3.5
Ginger, Mint + Lemon Infusion 4

SOFT DRINKS

Still / Sparkling Water 3.5/5
Genie Ginger Kombucha 5
Pink Grapefruit Soda 4
Homemade Lemonade 3.8
Ginger Beer / Lemonade / Tonic / Slim Tonic / Soda 3
Coke / Diet Coke 3.5

SMOOTHIES
add protein powder +1.5
Strawberry + Banana + Coconut Milk + Oats GF 5.5/6.5
Spinach + Honey + Banana + Coconut Yoghurt + Milk 5.5/6.5
Mixed Berry + Mint + Kale 5.5/6.5

JUICES
Fresh Orange / Fresh Apple 4/6
Pineapple / Tomato Juice 4/6

SHAKES
Vanilla / Chocolate / Oreo / Banana / Strawberry 6.5

Alternative Milks Oat/Coconut/Soya/Almond +60p
Syrups Vanilla/Caramel/Hazelnut +50p