

★ 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

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 PB BO 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

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

GF Gluten Friendly

V Veggie

PB Plant Based

DF Dairy Free

GFO GF Option

VO V Option

PBO PB Option

★ Indulge Yourself!

TREAT
YOURSELF
TOPPINGS!



halloumi 3.5

avocado 3

smoked cheddar 1

blue cheese sauce 1

black pudding 3

streaky bacon 2

one fried egg 1.25



TOASTS

Avocado + Feta V PB BO 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

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 PB BO + Sorbets PB DF GF 2.5 per scoop

The Table Waffle Churros, coffee-infused maple syrup + chocolate sauce 6.5

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

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

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★ Indulge Yourself!

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

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

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

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



+ avocado 3

+ black pudding 3

+ steamed spinach 2.5

+ griddled halloumi 3.5

+ sautéed mushrooms + leek 3

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

Southwark



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-alcoholic Prosecco

BOTTLED BEER + CIDER

Birra Moretti 5

Peroni Nastro Azzurro 0% 5

Brewdog Punk IPA 5.2

Toast IPA 5.2

Meantime London Pale Ale 5.2

Toast Pale Ale 5.2

Orchard Gold Cider 4F 5.5

Kopparberg Strawberry + Lime 5.5

WINE

white

Bellevine Côtes de Gascogne, Sauvignon Blanc 8/34

Malassagne, Picpoul de Pinet 8.5/35

Il Poggio Gavi di Gavi 9/39

rose

Nature de Petit Roubié IGIP 8/30

red

Levalet, Malbec 7/24

Montepulciano d'Abruzzo 8.5/32

sparkling glass/bottle

Terra Serena Prosecco Extra Dry 8/40

Vins El Cep Cava Kila Brut 42

Claude Renoux Blanc de Noirs, Champagne 54

HOT DRINKS

English Breakfast / Decaf English Breakfast/ Earl Grey 3.2

Chamomile 3.2

Mint, Ginger + Lemon Infusion 3.5

Fresh Mint Infusion 3.5

Seasonal Iced Tea 3.2

Espresso 2.5 / 2.8

Macchiato 2.8 / 3.2

Americano 3.2 / 3.7

Cappuccino 3.7 / 4.2

Flat White 3.8 / 4.5

Latte 3.7 / 4.2

Hot Chocolate 3.7 / 4.2

Mocha 3.5 / 4

Cortado 3.5

Chai Latte 3.5 / 4

Matcha Latte 3.5 / 4

Iced Latte 3.5

Iced Chai 3.5

SHAKES

Vanilla / Chocolate / Oreo Milkshake 6.5

FRESH JUICES Small / Large 300ml / 500ml

Energise pineapple + pear + ginger 4.8 / 6.2

Immune beetroot + orange + carrot + ginger 4.8 / 6.2

Lean Green apple + spinach + grape 4.8 / 6.2

Apple / Orange / Pineapple / Tomato 4 / 6

SOFT DRINKS

Filter Still/Sparkling Water 2

Coke / Coke Zero 4

Ginger Beer 3.5

Genie Kombucha Ginger 5

Homemade Lemonade 3.8

Pink Grapefruit Soda 4

Alternative Milk Oat/Coconut/Soya/Almond +60p

Syrup Vanilla/Hazelnut/Caramel +50p