

The Table

ALL-DAY DINING



SNACKS

£4 each

Sourdough bread, butter & olives

NEW Halloumi bites with green sauce & mint

NEW Hot cheesy dip with tomato straws

NEW Hummus & chickpea balls

NEW Six chilli-butter chicken wings

MAINS

NEW Cornish crab & Arbroath smoked fishcake 15
Mussel & streaky bacon cream chowder

NEW Chargrilled bavette steak 16
Roast red bell pepper, vine-ripened tomato & caramelised shallot compote with crispy onions & mixed herbs

Bubble & Squeak ham-hock hash 14
Buttered leaf spinach, poached egg & grain mustard hollandaise with mint & parsley green sauce

The Table Caesar salad 10
Romaine lettuce, aged Parmigiano Reggiano, anchovies & toasted brioche croutons
Add chargrilled, free-range chicken +4
Add Isle of Lewis oak-smoked salmon +6
Add griddled halloumi +3

BURGERS & CHIPS

Home burger 14
Prime beef & bone marrow burger with gem lettuce, tomato & mayo on a home-made brioche bun & triple-cooked chips

V Burger (ve) 12
Roast Portobello mushroom, red pepper & chickpea patty with beetroot relish, lettuce, tomato & triple-cooked chips

Chicken Little burger 13
Buttermilk marinated grilled chicken with Southwark hot sauce, crushed avocado, tomato & gem lettuce with triple-cooked chips

Add these extras to make your burger your way

Beef & bone-marrow patty +5
Smoked streaky bacon +3
Kent black pudding +4
Organic fried egg +1
Cheddar +1
Griddled halloumi +3
Avocado +3

BUILD A BIGGER BURGER

SIDES & EXTRAS

£3 each

Chips | Cheesy chips | Cheesy gravy chips
Buttered spinach | Herby mushrooms | Sweet potato wedges
Green leaf salad | Tomato & shallot salad

BRUNCH

The Borough Full English 14
Organic fried eggs, streaky bacon, London sausage, ham-hock baked beans, tomato, herby mushrooms & grilled sourdough
Add Kent black pudding +4
Add devilled kidneys +6

The Green Goddess (ve) 12
Avocado, veggie beans, spinach, roast tomatoes, herby mushrooms & sweet potato wedges with grilled sourdough
Add griddled halloumi +3
Add two organic fried eggs +2

The Stack 12
Home-made ham hock & chorizo baked beans on a grilled bagel with two poached eggs & hollandaise sauce

NEW The Veggie Stack (v) 10
Red pepper, caramelised onion & tomato baked beans on a grilled bagel with two poached eggs & hollandaise sauce
Add grilled Portobello mushroom +2

NEW Classic French toast 10
Maple syrup & cream
Add strawberries & Kappacasein Dairy yogurt +3
Add crispy streaky bacon & caramelised banana +4

NEW Sweetcorn fritter (v) 12
Our famous fresh sweetcorn fritter is back! Served with crushed avocado, pepper crème fraîche & sweet beet relish

NEW Devilled kidneys on a bacon fried slice 12
Lamb's kidney on bacon-fat toast with two fried eggs

Scrambled eggs & oak-smoked salmon 14
organic eggs from West Sussex, oak-smoked salmon from the Isle of Lewis with sourdough from the Little Bread Pedlar bakery in Borough

Breakfast Bruschetta (v) 10
Two organic poached eggs, tomato & avocado on grilled sourdough
Add griddled halloumi +3
Add free-range streaky bacon +4
Add Isle of Lewis oak-smoked salmon +6

MEET THE BENEDICTS

Two perfectly poached organic eggs atop an English muffin with our own hollandaise sauce

Trotter The black pudding & bacon one 12
Forest The avocado & bacon one 12
Benedict The bacon one 11
Royale The salmon one 13
Fallow (v) The avocado & halloumi one 11

WAFFLES & PANCAKES

A hot-iron waffle or deep-pan pancake - the choice is yours.

NEW Long Weekender 14
Crushed avocado, oak-smoked salmon & two organic poached eggs

NEW Hot & Smokey 11
Deep-fried chilli-butter chicken breast drenched in maple syrup with blue cheese sauce, chives & pickled red onion

NEW Brunch Club 11
Streaky bacon, char-grilled London sausage & organic scrambled eggs with chopped chives

True Blue (v) 12
Blueberries, berry sauce & Kappacasein dairy yogurt with maple syrup

Strawberries & Cream (v) 12
Vanilla poached strawberries & honey yogurt

SNAP HAPPY & WIN A MEAL!

Simply tag us on Instagram with the hashtag #TheTableLDN for the chance to win a meal on us.

DAILY SPECIALS

Please ask your server or see our chalkboards

BORING BUT IMPORTANT: Please inform your waiter if you have any allergies. We produce our food in a kitchen where allergens are present and handled and, while we take steps to keep things separate, we cannot guarantee any item is allergen free. A discretionary 12.5% service charge will be added to your bill. 100% of all service charge goes directly to our staff.

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