

The Table

BREAKFAST

Homemade granola with natural yogurt, raw wildflower honey & strawberries (v) 7	The Borough Full English two organic fried eggs, streaky bacon, pork & leek sausage, home-made ham hock & chorizo baked beans, roast tomato, herby mushrooms & sourdough (add black pudding) 13 +3
Hot porridge homemade jam & double cream (v) 5	The Veggie Borough two organic fried eggs, halloumi, spinach, home made veggie baked beans, roast tomatoes, herby mushrooms & sourdough (v) 11
Pork and leek sausage sandwich with tomato chutney on buttered soft cottage loaf 6	The Stack home-made ham hock & chorizo baked beans, bagel, organic poached eggs & hollandaise 11
Free-range streaky bacon sandwich on buttered soft cottage loaf (add a fried egg) 5 +1	The Breakfast Waffle with streaky bacon, pork & leek sausage & scrambled egg 9
Free-range organic scrambled eggs & Isle of Lewis oak-smoked salmon on sourdough toast 13	The Pancake Stack with vanilla strawberries, maple syrup and blueberry sauce 9
The Green Goddess avocado, sourdough toast, home-made veggie baked beans, spinach, roast tomatoes, herby mushrooms & sweet potato wedges (ve) 12	
The Breakfast Bruschetta tomato, avocado, organic poached eggs & streaky bacon on sourdough (or oak-smoked salmon instead of streaky bacon) 9.5 +4	

MEET THE BENEDICTS

All served on a toasted organic English muffin with home-made hollandaise

Eggs Benedict the smoked bacon one 11
Eggs Royale the smoked salmon one 13
Eggs Forest the avocado & smoked bacon one 12
Eggs Trotter the black pudding & smoked bacon one 12
Eggs Fallow the halloumi & avocado one 11

SIDES

Two rounds of toast served with a choice of either jam, marmalade, marmite, homemade peanut butter or honey (add an extra slice) 2.5
Avocado 3-5
Field mushrooms 3
Bacon or sausage 3
Home-made ham hock & chorizo baked beans 3
Smoked salmon 4-5



We are so proud to be overall winners of London's best brunch spot, and it's all thanks to you - our wonderful customers.

BUBBLES & BREAKFAST COCKTAILS

SERVED FROM 10AM

Fellini Bellini prosecco, peach & elderflower 7
Fresh orange mimosa prosecco & orange juice 7
Bloody Mary Vodka, tomato, beetroot & spice mix 7

TABLE SODAS

Fresh, seasonal cordials - handmade by us.

Rhubarb & ginger 2.5
Blueberry & lime 2.5
Pink grapefruit 2.5
Strawberry & mint 2.5
(add a slosh of East London Liquor gin/vodka) +4

FRESH JUICES

Apple, orange, pineapple or tomato 3
Homemade lemonade 4
Peace pineapple, pear & ginger 4
Sunrise beetroot, orange, carrot & ginger 4
Quiet apple, spinach & grape 4

HOT DRINKS

Everyday brew Earl Grey Chamomile Rooibos 2.5
Mao Feng green tea Peppermint 2.7
Fresh ginger, mint & lemon infusion 3.5
Espresso (single or double) 2.7
Macchiato (single or double) 3
Piccolo 2.5
Cappuccino 3/3.7
Flat White 3/3.7
Latte 3.2/4
Mocha 3.2/4
Americano 2.7/3.5
Homemade hot chocolate 3

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Please inform your waiter if you have any allergies. We produce our food in a kitchen (area) 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.