

The Table

f thetablecafe
t thetablecafe
@ thetablecafe

LUNCH Monday - Friday, 12pm - 3.30pm

NIBBLES

Arbequina
blonde olives **3**

Little Bread Pedlar sourdough,
Abernethy smoked butter **2.5**

Sumac & cumin spiced
chickpea & roast peanut mix **2.5**

SANDWICHES & SALADS

The Isle of Lewis

Uig Lodge oak-smoked salmon,
cream goats' cheese, tomato,
red onion relish, capers, dill
on pumpernickel bread **8**

The Packington

Deep-fried buttermilk smoked chicken,
bacon & cheddar cheese relish, sweet
& salt pickles & white sauce in our
homemade brioche bun **7**

The Ultimate Veggie

Avocado, radish, toasted seeds,
beetroot, carrot & fresh leaves on
homemade caraway soda bread **6**
(Add goats' cheese **2**)

Butcher's cut chargrilled steak sandwich

Chargrilled Welsh Black hanger steak, rocket, caramelised onion & horseradish mayonnaise on ciabatta **11**

The Table Café's Caesar salad

With brioche croutons, chargrilled free-range chicken breast,
aged Parmesan & Romaine lettuce leaf hearts **12**
Our chicken is from **Packington Free Range**, Staffordshire

Salade niçoise with chargrilled tuna

Pacific, pole-and-line caught Skipjack tuna, green beans,
artichoke hearts, heritage tomatoes, anchovies,
Kalamata olives & Little Gem lettuce **15**

Fig, caramelised onion & goat's cheese tart

Raspberry vinegar caramelised onions & roast figs on puff pastry,
served with minted potatoes (from Carrols heritage potatoes) **8**

SOUPS

Pot-roast chicken soup

Shredded pot-roast chicken, garden
vegetables & fresh herbs with
sourdough toast **7**

Cornish crab bisque with seared salmon

With fresh Cornish crab, roast sweet
peppers, tomato & seared salmon **9**

Jerusalem artichoke & roasted garlic soup

A delicious creamy vegetarian soup
served with homemade soda bread **6**

WEEKDAY SPECIALS

Monday Classic British fish pie

We make our pie with
a rich white sauce
& peas, topped with
mashed potato **12**

Tuesday Pan fried South Coast plaice

Finished with toasted
butter, capers, parsley
& lemon, served with
minted potatoes **13**

Wednesday Dorset crab & North Sea cod fish cakes

A very English crab &
cod cake served with
lemon butter sauce &
watercress salad **11**

Thursday Cornish mackerel

With grilled purple
sprouting broccoli,
anchovy dressing
& lemon **9**

Friday Fish & chips

Crisp batter,
tender cod, chips &
piquant tartare sauce
with mushy peas **12.5**

All of our fish is sustainably sourced from British waters

FOOD ALLERGIES and INTOLERANCES If you have any food allergies or intolerances, please let us know before you order so we can help you choose. Please note: 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. Please note we cook all burgers to medium or above.

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BRUNCH

The Borough Full English

Organic fried eggs, streaky bacon, pork & leek sausage, homemade ham hock & chorizo baked beans, tomato, herby mushrooms & sourdough toast **12.5**

The Veggie Borough

Organic fried eggs, grilled halloumi, buttered spinach, homemade veggie baked beans, grilled tomato, herby mushrooms & sourdough toast **11**

The Vegan Borough

Avocado on toast, steamed spinach, grilled tomatoes, homemade veggie baked beans, herby mushrooms & sweet potato wedges **11**

Our bacon and sausages are from our butcher of 11 years - **Mark Jones**, Old Spot pigs born and bred in South Wales.

True Blue

Blueberries, berry sauce, double cream & maple syrup **8**

All-day breakfast

Crispy bacon, pork & leek sausage & scrambled egg **9**

Choose between a fluffy buttermilk pancake or a flat-iron waffle

Bacon, banana & maple

Crispy bacon, caramelised banana & maple syrup **8.5**

Scrambled eggs & smoked salmon

Three free-range organic eggs, Uig Lodge oak-smoked salmon & sourdough toast **12**

Eggs Benedict

Two perfectly poached eggs perched atop an English muffin with streaky bacon & hollandaise sauce **9**

Breakfast bruschetta

Sliced tomatoes & avocado on sourdough toast, two poached eggs & streaky bacon. **9.5** (Or smoked salmon **12**)

The Stack

A towering inferno of deliciousness - homemade ham hock & chorizo baked beans, bagel, poached eggs & hollandaise **11**

Our organic eggs are fresh off **Rookery Farm**, West Sussex.

BURGERS

Served in a homemade brioche bun with fries or roast sweet potato wedges

Grilled buttermilk chicken burger

Free-range chicken breast with Scotch bonnet pepper sauce, sour cream & avocado sauce & tomato **14**

Spiced lamb burger

Lamb mince, slow-cooked tomato chutney, herb marinated feta, tomato & lettuce **14**

Smoky Mountain mushroom burger

Portobello mushroom, grilled halloumi, aubergine, heritage beetroot relish, spicy sauce & lettuce **13**

Our local hero, **Rosemary Jebbo** makes all our jams & chutneys

The Ranch bacon-cheese burger

100% Aberdeen Angus beef, cheddar, streaky bacon, pickled gherkins & our secret sauce **15**

All burgers available bun-less and sauce-less. Gluten-free bread options available. We serve our burgers cooked to medium or above.

SIDES & EXTRAS

• Spinach (buttered or steamed) • Sweet potato wedges • Fries • Minted new potatoes • Green leaf salad • Tomato salad **3**

DESSERT OF THE DAY

Please ask your server

SERVICE CHARGE The Table Café gives all (discretionary) service charge and tips it receives to staff. (Except for the percentage fee that the credit card companies take for processing transactions.) This is distributed between the front of house and kitchen teams each month.

The Table

DRINKS

LUNCH COCKTAILS

Bloody Mary

Vodka, tomato juice
& hot spicing **8**

Peaches

Vodka, peach liqueur & nectar **8**

Bramble & Aperol Spritz

Aperol & homemade
bramble gin **8**

Orange Mimosa

Freshly squeezed orange juice
& Prosecco **8**

Sloe & Strawberry Bellini

Homemade sloe gin, English strawberries & Prosecco **7**

CRAFT BEERS

Portobello Brewery

Lager 4.6% **4.5**

Kernel Brewery

I.P.A 6.8% **5.5**

Firebrand

Pale Ale 4% **4.5**

Kernel Brewery

Table Beer 3.1% **4**

Hurstwood

Cider 5.2% (500ml) **7**

WINE

RED



Plum & blackberry Garnacha

Cruz de Piedra

3.8 4.8 14 19

Spiced cherry bomb Pinot Noir

Edoardo Mirolglio 'Soli'

5 6.3 18 25

Savoury & elegant Chianti

'Cedro' Chianti Rufina 'Cedro'
Lavacchio 2011

6.2 7.75 22 31

Dense & intense Malbec

Ar Guentota Malbec
Mendoza 2011

40

WHITE



Crisp Sauvignon Blanc blend

Domaine Horgelus 2014

3.8 4.8 14 19

Sherbet & honey Chenin Blanc

A A Badenhorst Secateurs 2014

5 6.3 18 25

Luminous & zesty Riesling

Weingut 2013

6.2 7.75 22 31

South Africa's best white wine of the moment

Keermont Estate
Terrasse 2013

40

BUBBLES

Floral, fuzzy peach Prosecco

Frizzante Organic
La Jara **5 / 25**

Green apple & biscuit grower Champagne

Collard-Picard Cuvee Selection Brut NV **49**

Honey-brewed sparkling alternative to Prosecco

Gosnell's Mead **6**

JUICES

Peace

Pineapple, pear & ginger **4.5**

Love

Beetroot, orange, carrot & ginger **4.5**

Harmony

Grapefruit, blueberry & green tea **4.5**

Our juices are freshly blended

SMOOTHIES

Jump Start

Banana, strawberry,
heather honey, nutmeg
& coconut water **5**

Going For Gold

Pineapple, mango, lime
& orange juice **5**

O.M.V

Apple, banana, grapes,
spinach, chia seeds
& almond milk **5**

Out For Lunch

Our homemade granola,
banana, honey, milk
& yoghurt **5**