

BREAKFAST

Served until noon

DOUBLE
your waffle
2.95

White, wholemeal (spelt) or gluten & dairy free* waffle – made fresh to order with organic flour, organic milk and free-range eggs

EGGS & SAVOURY

THE WAFFLE HOUSE BIG BREAKFAST 16.95

Scrambled free-range eggs, sautéed field mushrooms, roasted tomato, free-range streaky bacon, organic breakfast beans and Cumberland sausage

THE VEGGIE BREAKFAST V 14.25

Scrambled free-range eggs, sautéed field mushrooms, roasted tomato, organic breakfast beans and grated cheddar

HEALTHY BREAKFAST V VO 13.95

Smashed avocado, sautéed field mushrooms, roasted tomato, organic breakfast beans and wilted kale

HOT MAPLE POACHED EGGS V 10.95

Two free-range poached eggs on smashed avocado, topped with smoky hot maple syrup, spring onion, chilli and sesame seeds

– Add crispy fried halloumi 3.75

– Add free-range smoked streaky bacon 2.95

EGGS BENEDICT 12.95

Two free-range poached eggs topped with home-made hollandaise and chopped chives, served with your choice of:

– Shaved free-range ham

– Free-range smoked streaky bacon

– Scottish smoked salmon +3.00

SMOKED SALMON & SCRAMBLED EGGS 15.95

Scottish smoked salmon layered over scrambled free-range eggs

SAUSAGES, BREAKFAST BEANS & CHEESE 13.95

Free-range Cumberland sausages with organic breakfast beans, topped with grated cheddar

BACON WAFFLE STACK 13.50

Two waffles with free-range smoked streaky bacon, served with butter and syrup

BLUEBERRY & BACON 11.95

Wild blueberry compote and free-range smoked streaky bacon on your choice of waffle

MUSHROOMS & SCRAMBLED EGGS V 11.95

Sliced sautéed field mushrooms and scrambled free-range eggs

EGGS & AVO V 9.95

Poached or scrambled free-range eggs with smashed avocado

BREAKFAST EXTRAS

CRISPY FRIED HALLOUMI 3.75

SAUSAGE (EACH) 2.95

POACHED EGG (EACH) 2.00

BREAKFAST BEANS 3.25

VEGGIE SAUSAGE (EACH) 2.95

SMASHED AVOCADO 3.50

SCRAMBLED EGGS 3.95

BACON (2 RASHERS) 2.95

SAUTÉED MUSHROOMS 3.50

SWEET EXTRAS

CHOCOLATE SAUCE 2.75

GREEK YOGHURT 2.75

CHOCOLATE MOUSSE 3.75

BUTTERSCOTCH SAUCE 2.75

ROASTED HAZELNUTS 2.00

BROWNIE CHUNKS 3.75

TOFFEE SAUCE 2.75

BLUEBERRY COMPOTE 3.50

PECANS 2.00



ALLERGIES & INTOLERANCES

We take allergies very seriously, so please let us know if you have any. For an up-to-date, interactive allergens menu scan the QR code with your phone camera or visit mnu.mx/twh. We cannot guarantee that any item on the menu is completely allergen-free due to cross-contamination. *Gluten & dairy free (vegan friendly) waffles are cooked on shared waffle irons where cross-contamination may occur.

V Vegetarian VO Vegan option available

LUNCH

Served from noon



White, wholemeal (spelt) or gluten & dairy free* waffle – made fresh to order with organic flour, organic milk and free-range eggs

SAVOURY

BAKED CHEESE & GARLIC BUTTER V 5.95

A golden waffle baked with cheddar and topped with garlic butter – lovely as a starter or side

HOME-MADE SEASONAL SOUP V VO 8.95

See the blackboards for today's soup, served with a freshly baked waffle and butter

CHEESE BÉCHAMEL & MUSHROOM V 9.95

Our rich home-made cheddar béchamel with button mushrooms sautéed in tamari

HUMMUS & AVOCADO V VO 12.95

Fresh hummus over wild rocket, basil-infused dried tomato, Kalamata olives, sweet chilli and balsamic dressing, topped with an avocado fan

RED LENTIL & COCONUT DAAL V VO 12.95

On a coriander and red onion waffle, topped with roasted cauliflower, fresh diced tomato and black sesame seeds

HAM, CHEESE BÉCHAMEL & MUSHROOMS 14.50

Shaved free-range Blythburgh ham layered with our home-made cheddar béchamel and button mushrooms sautéed in tamari

BUTTERMILK FRIED CHICKEN 17.50

Crisp fried free-range chicken pieces with our house slaw
Served with your choice of:

- Sweet chilli
- Honey mustard
- Maple syrup
- Sriracha mayo

CHILLI CON CARNE 14.95

Grass-fed prime Scotch beef slow-cooked in a rich chipotle-spiced tomato sauce with mixed peppers and kidney beans, topped with sour cream, tortilla chips and mature cheddar

– Add guacamole 3.50

BBQ PULLED PORK 16.95

Blythburgh free-range pork shoulder slow-cooked for 12 hours with smoked spices, hand-shredded and served with house slaw, house pickles and home-made BBQ sauce

SIDES & EXTRAS

SMASHED AVOCADO 3.50	SAUTÉED MUSHROOMS 3.50	GRATED CHEDDAR 2.95
CHEESE BÉCHAMEL 2.75	HOUSE SLAW 2.95	SHAVED HAM 3.95
HUMMUS 3.95	DAAL 7.95	GUACAMOLE 3.50

SWEET EXTRAS

CHOCOLATE SAUCE 2.75	BUTTERSCOTCH SAUCE 2.75	TOFFEE SAUCE 2.75
GREEK YOGHURT 2.75	ROASTED HAZELNUTS 2.00	BLUEBERRY COMPOTE 3.50
CHOCOLATE MOUSSE 3.75	BROWNIE CHUNKS 3.75	PECANS 2.00



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DRINKS

Single origin specialty coffee from Yallah, Cornwall –
fairtrade teas and chocolate, organic whole milk

COFFEE & TEA

Espresso bar

ESPRESSO	2.95
AMERICANO (BLACK OR WHITE)	3.50
CORTADO	3.50
FLAT WHITE	4.10
CAPPUCCINO	4.25
LATTE	4.25
MOCHA	4.95

Iced

ICED LATTE	3.50
ICED MATCHA	4.75

Something different

CHAI LATTE	4.75
MATCHA LATTE	4.75
FAIRTRADE HOT CHOCOLATE	4.25

POT OF TEA	3.75
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English Breakfast, Earl Grey, Jade Tips (green tea), lemongrass, chamomile or peppermint

FRESH MINT TEA	3.50
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ADD TO ANY DRINK

FRESH WHIPPED CREAM	0.75
MARSHMALLOWS	0.50
SOYA, OAT OR COCONUT MILK	0.40
VANILLA, CARAMEL OR HAZELNUT SYRUP	0.60

MILKSHAKES

BANANA, VANILLA, CHOCOLATE, COFFEE OR MALTED CHOCOLATE

Made fresh to order with dairy vanilla ice cream, fresh fruit and a splash of organic milk. Coffee shakes use Yallah espresso

SMALL (2 SCOOPS)	4.95
LARGE (3 SCOOPS)	7.25

Add fresh whipped cream 0.75 – vegan milkshakes on request

JUICES & SMOOTHIES

FRESHLY SQUEEZED ORANGE JUICE	4.95
PRESSED CARROT, APPLE & GINGER	4.95
CLOUDY APPLE JUICE	4.50
MANGO & PASSION FRUIT SMOOTHIE	6.50
Sweet mango, passion fruit and banana blended with coconut milk	

COLD DRINKS

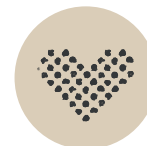
HOME-MADE LEMONADE	4.25
Freshly squeezed lemon juice and sugar topped with soda water	

ELDERFLOWER COOLER	4.25
Elderflower cordial topped with soda water, with fresh mint and sliced lemon	

	330ML	750ML
MINERAL WATER	3.50	5.95
Still or sparkling, from Belu – an ethical British company giving all its profits to WaterAid		

COKE	3.60
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DIET COKE	3.60
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Fresh to order
LOVINGLY MADE
Using the finest ingredients

ORGANIC FLOUR - FREE RANGE EGGS - ORGANIC MILK

MOCKTAILS

RASPBERRY & MINT NOJITO	6.50
Fresh raspberries, lime and mint muddled with vanilla sugar and soda over ice	

PEACH & LEMON ICED TEA	5.50
Sweet peach syrup blended with chilled black tea and lemon juice	

STRAWBERRY & VANILLA SODA	5.50
Strawberry syrup, Madagascan vanilla, fresh lemon juice and soda water, topped with a fresh strawberry	

MANGO MULE	6.50
Mango, fresh ginger, lime juice and mint, topped with soda water and lime	

COCKTAILS

ORANGE & RASPBERRY MIMOSA 8.50

Freshly squeezed orange juice topped with Prosecco, fresh raspberries and an orange slice

CLASSIC MOJITO 8.95

Havana rum, fresh mint, lime, sugar and soda over ice

HUGO 9.95

Sipsmith gin, elderflower cordial, Prosecco, lemon juice and soda water



FRESHLY
MADE TO ORDER
each and every time

MOCKTAILS

RASPBERRY & MINT NOJITO 6.50

Fresh raspberries, lime and mint muddled with vanilla sugar and soda over ice

PEACH & LEMON ICED TEA 5.25

Sweet peach syrup blended with chilled black tea and lemon juice

STRAWBERRY & VANILLA SODA 4.95

Strawberry syrup, Madagascan vanilla, fresh lemon juice and soda water, topped with a fresh strawberry

MANGO MULE 6.50

Mango, fresh ginger, lime juice and mint, topped with soda water and lime

BOTTLES

ESTRELLA LAGER 5.95

330ml, 4.6% – fruity, floral and fresh, with a creamy texture and a long finish

KICKING GOAT CIDER 6.75

500ml, 4.8% – medium dry Somerset craft cider, naturally sweetened and well balanced

LUCKY SAINT 5.50

330ml, 0.5% – unfiltered lager, golden and slightly hazy with crisp citrus flavours

BEER ON DRAUGHT

HALF PINT

CAMDEN HELLS LAGER 3.45 6.90

4.6% – somewhere between a Helles and a Pilsner, clean, crisp and dry

BEAVERTOWN NECK OIL 3.45 6.90

Session IPA 4.3% – a perfect balance of hop flavours, refreshing and easy to drink



WHITE WINE

125ML 175ML BOTTLE

PINOT GRIGIO 6.50 8.50 32.50

Monopolo, Veneto, Italy – white flowers, citrus, mineral

SAUVIGNON BLANC 7.50 9.50 36.50

Tinpot Hut, Marlborough, New Zealand – fruit, vibrant, mineral

RED WINE

125ML 175ML BOTTLE

MERLOT 6.50 8.50 32.50

Château Haut-Blanville, Languedoc – blackberry, smooth, velvety

MALBEC 7.95 9.95 39.95

Kaiken Ultra, Mendoza, Argentina – enticing, spicy, floral

ROSÉ

125ML 175ML BOTTLE

LUBERON ROSÉ 6.50 8.50 32.50

Famille Perrin, Southern Rhône, France – redcurrant, cherry, zesty acidity

SPARKLING

125ML 175ML BOTTLE

PROSECCO 6.95 34.95

NV Ca' Morlin Asolo DOCG, Veneto, Italy – soft, scented, grapey



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