

While you wait

PADRON PEPPERS <i>(v)(gf)</i> <i>maldon rock salt</i>	6
OLIVES <i>(v)(gf)</i>	4
EDAMAME BEANS <i>(v)(gf)</i>	7
TOMATO & RED PEPPER BRUSCHETTA SOURDOUGH TOAST <i>(v)</i>	9
FARMHOUSE PORK SCOTCH EGG	8.5
<i>celeriac remoulade</i>	
PRAWN PIL-PIL	13
<i>crusty sourdough</i>	
POPCORN CHICKEN	10.5
<i>habanero mayo</i>	
FRIED CALAMARI	12
<i>lemon aioli</i>	
MUSSELS	10
<i>garlic sourdough</i>	

Brunch

EGGS ROYALE	16
<i>free range poached eggs, gin-cured salmon, baby spinach, hollandaise sauce, keta caviar on artisan sour doughbread</i>	
EGGS FLORENTINE <i>(vg)</i>	13
<i>free range poached eggs, baby spinach, hollandaise sauce, on artisan sourdough bread</i>	
EGGS BENEDICT	15
<i>free range poached eggs, maple glazed bacon, baby spinach, hollandaise sauce on artisan sourdough bread</i>	
BERRIES & PANCAKES <i>(vg)</i>	9
<i>whipped cheesecake, flaked almonds</i>	
SHAKSHUKA	12.5
<i>baked duck egg, crumbed feta, nduja oil, crusty sourdough</i>	

LET'S GET SOCIAL!

@THESAXONCLAPHAM

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Mains

STEAK SANDWICH	15
<i>on toasted ciabatta, horseradish & truffle mayo, baby gem, chilli red onion, gravy dip</i>	
HANGOVER BURGER	17
<i>double stack grass-fed British beef patties, cheese, maple-glazed bacon, habanero mayo, jalapenos, lettuce, tomato, rosemary salted fries</i>	
MUSHROOM & BLACK BEAN BURGER <i>(v)</i>	15
<i>vegan cheddar, chipotle veganise, chilli onion marmalade, lettuce, tomato, rosemary salted fries</i>	
BEER BATTERED FISH AND CHIPS	17
<i>crushed peas, tartare sauce</i>	
CAESAR SALAD	12
<i>soft egg, crispy bacon, brioche croutons, parmesan, anchovy dressing</i>	
CHOPPED GARDEN SALAD <i>(v)</i>	11
<i>cucumber, red peppers, avocado, radishes, heirloom tomato, red onion, pitta chips, sumac & maple dressing</i>	
ADD CHICKEN +6 ADD PRAWNS +8 ADD HALLOUMI +4	

Sides

BUTTERED JERSEY ROYAL POTATOES <i>(vg)(gf)</i>	5
TOMATO AND RED ONION SALAD <i>(v)(gf)</i>	5
MINTED PEAS <i>(vg)(gf)</i>	4
FRIES <i>(vg)(gf)</i>	6
TRUFFLE & PARMESAN FRIES <i>(vg)(gf)</i>	7
SWEET POTATO FRIES <i>(vg)(gf)</i>	7

Desserts

RHUBARB TRIFLE <i>(vg)</i>	8
<i>flaked almonds</i>	
TIRAMISU <i>(vg)</i>	8
PASSION FRUIT POSSET <i>(gf)(vg)</i>	8
VEGAN DARK CHOCOLATE GANACHE <i>(v)</i>	8
<i>honeycomb, candied hazelnuts</i>	

(GF) gluten free • (VG) vegetarian • (V) vegan.

For allergens, dietary requirements & further information please speak to a member of the team. A discretionary 12.5% service charge will be added to your bill