NIBBLES While you wait

Bread Basket 3.50

Plate of Saucisson with Ceps 4.50

Provencal marinated 3.50 Black & Green Olives

Cured Ham from Bayonne 4.50

Beetroot Hummus with Flatbread ve 4.00

BRUNCH Served until 5pm

Brioche French toast, Cassis glazed Berries, whipped Devonshire Cream v 7.50

Buttermilk Pancakes, Blueberries, Cinnamon Butter, Maple Syrup Optional Vanilla Ice Cream v 7.50

Camden Bacon Roll – Sourdough Bun, smoked French Bacon, Sunny-side Egg 4.50

> Selection of Viennoiserie and a Coffee of Your Choice 6.00

Artisan Eggs Benedict - smoked Bacon, Spinach, toasted Muffins, Hollandaise 8.50

Muesli or Granola, French Yoghurt, Honey Mixed Berries with a Coffee or Tea of Choice 8.00

Classic English Breakfast – Eggs as you like, smoked Streaky Bacon & Sausage, Black Pudding, Hash Browns, Camden Social Baked Beans, roasted Tomato, Toast 10.50

Avocado, Beetroot Hummus, Sourdough ve 8.50

Shakshuka – spiced baked Eggs with Bell Pepper, Tomatoes, Onion, Black Olives and fresh Coriander v 7.50

JUICES

Cranberry, Pineapple, Orange, Mango, Passionfruit 3.00

Freshly Squeezed Orange 4.50

Freshly Squeezed Grapefruit 5.00

Try our SUPER SMOOTHIES to boost your day

SMALL PLATES

Seasonal soup of the day v 5.00

Homemade British pork terrine, mixed vegetable pickle, honey & mustard dressing, toasted baguette 7.00

Marinated salmon and beetroot gravlax, dill and horseradish cream, beets $\frac{7.50}{}$

Spiced lamb and pine nut kofta, yoghurt and mint dressing, crispy baby gem $\frac{7.00}{}$

Black sesame crusted seared tuna, pickled samphire, garlic and smoked paprika aioli, cress
7.50

Pan fried panko crusted tofu, herbs, spring onion, soya beans served with satay sauce vg 6.50

MAINS

Whole roasted baby cauliflower with olive oil and cumin, goats cheese dip, crunchy gem and roasted sunflower seeds v/vg option 12.50

Crispy duck leg confit, thyme roasted new potatoes and mixed salad 15.50

Pan fried Seabream fillet, fennel & orange salad, salsa verde 16.50

Courgette, peas and broad bean risotto, black garlic emulsion v 13.50

Grilled chicken breast, chorizo sausage, asparagus, thyme roasted potatoes and roast chicken jus

14.50

Rump steak beef tartare, triple cooked chips and green salad 18.50

Grilled entrecôte steak (200g), café de paris butter sauce, charred vine tomatoes and shallot confit, triple cooked chips 23.50

Crab bisque with scallop, sea bream and king prawns, saffron potatoes 18.50

Camden Social Burger - 100% pure beef patty, caramelised onions, raclette cheese, crispy lettuce, tomato, triple cooked chips 15.00

12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



NY ALLERGIES OR INTOLERANCES? PLEASE

SPEAK TO A MEMBER OF THE TEAM

SIDES 4.50

Triple cooked chips vg

Buttered spinach & white asparagus v

Garlic French beans v

Thyme roasted new potatoes vg

Mixed salad and garden vegetables vg

Truffle Dauphinose

Zucchini Fritters vg

SALADS 9.50

Chargrilled avocados, beetroot hummus, pomegranate, cress, olive oil and turmeric dressing vs

Crispy chicken salad, baby gem, broad beans, marinated feta and green goddess dressing

Spiced chickpea falafel, tahini, fresh herb dressing, Israeli salad, toasted pitta va

Smoked roasted aubergine, heritage tomatoes, burrata, olive oil, zaatar and basil dressing v

Bayonne ham, watermelon pickles, crumbled goats cheese, sugared pecan nuts

DESSERTS 6.50

Earl grey crème brulee, crunchy caramel

Dark chocolate fondant, Camden Hells beer ice cream, dark chocolate sauce

Iced raspberry and mascarpone parfait, Amaretti and a red fruit compot

Date sticky toffee pudding, caramel sauce

Selection of artisan ice cream & sorbet

Plate of French & British cheeses, crackers, homemade chutney

3 for 6.00 / 5 for 8.50

COFFEE

In partnership with Segafredo coffee beans

Iced Latte 3.50 Espresso - Flat white 2.50 Dbl Espresso 3.50 Cappuccino - Latte 3.00

Hot chocolate 3.50 Whipped cream or marshmallows

> Spanish Coffee 6.00 Soberano 12 brandy

Irish coffee 6.00 Glenfidditch 12 yr old