

EST. **THE** 2024

DARK HORSE

TERRACE MENU

STARTERS & SHARERS

BUTTERBEAN HUMMUS WITH PARSLEY OIL 8
SERVED WITH FRESH BAKED FOCACCIA (VE)

Homemade butterbean hummus, fresh parsley oil. Served with house sourdough.

SUN-DRIED TOMATO & RED PEPPER DIP 9
SERVED WITH ALMONDS & FRESH BAKED FOCACCIA (VE)

Tangy dip made with sun-dried tomatoes and roasted red peppers, topped with toasted almonds. Served with warm focaccia.

BRITISH ISLES CHARCUTERIE BOARD 17

A selection of cured meats with pickles and house sourdough.

BRITISH ISLES CHEESE BOARD (V) 15

British cheeses served with pickle and crackers.

BRITISH ISLES CHARCUTERIE AND CHEESE BOARD 25

A sharing spread of cured meats and artisan cheeses from around the UK.

SALADS

SUPERFOOD SALAD (GF,VE) 12

A fresh mix of seasonal greens, pumpkin seeds, and avocado with our house dressing.

CAESAR SALAD (GF, V) 11
(+ CHICKEN) 15

Lettuce, parmesan, and our Caesar dressing.

ISLE OF WIGHT TOMATO CAPRESE (GF, V) 14

Heritage tomatoes with fresh Burrata, basil and smoked salt.

WHOLE PIZZAS

MARGHERITA (V) 15

Classic tomato base with fior di latte, Grana Padano and fresh basil.

PEPPERONI 17

Spicy pepperoni layered over melted fior di latte and Grana Padano.

PROSCIUTTO, BURRATA & ISLE OF WIGHT TOMATO 19

Topped with silky burrata and thinly sliced prosciutto.

TRUFFLED MUSHROOM (V) 16

Roasted mushrooms and peppers, fior di latte, Grana Padano and a drizzle of truffle oil.

WAFFLE FRIES

WAFFLE FRIES (V) 7

Crispy, golden waffle-cut fries with a garlic dip and ketchup.

LOADED WAFFLE FRIES 8.5

Waffle fries topped with melted mozzarella, pepperoni with ketchup and garlic dip.



CAMDEN, LONDON

If you have a specific food/drink allergen need, please inform us:
we will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products.

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DARK HORSE TERRACE MENU

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SUN-DRIED TOMATO & RED PEPPER DIP 9
SERVED WITH ALMONDS & FRESH BAKED FOCACCIA (VE)

Tangy dip made with sun-dried tomatoes and roasted red peppers, topped with toasted almonds. Served with warm focaccia.

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