

BREAKFAST Served until 11.30am

Natural Devonshire Yoghurt,
Coconut Granola, Kiwi, Mixed Berries,
Passion Fruit Gel **v**
6.00

Brioche French Toast
Served with;
Mixed Berries & Vanilla Chantilly **8.00**
Fried Eggs, Smoked Salmon **9.00**
Poached Eggs, Spinach, Hollandaise **9.00**

Waffles
Served with;
Mixed Berries, Vanilla Chantilly **vg 9.00**
Fried Eggs, Crispy Bacon **9.00**
Poached Eggs, Spinach, Hollandaise **9.00**

House Hash Brown
Served with;
Fried Eggs, Crispy Bacon **9.00**
Scrambled Eggs, Smoked Salmon **9.00**
Poached Eggs, Kale, Hollandaise **9.00**

Poached Egg. Sourdough Toast, Hollandaise
Served with;
Benedict - Cured Ham **8.00**
Royal - Smoked Salmon **8.00**
Florentine - Kale **7.00**

Kale & Carrot Poke Bowl
Served with;
Beetroot Hummus, Tofu Scramble, Chia **8.00**
Poached Eggs, Guacamole **9.00**
Scrambled Eggs, Smoked Salmon, Kale **9.00**

Eggs Cocotte
Baked, Sourdough, Choose;
Mushroom, Spinach, Cheese **7.00**
Cured Ham, Tomato, Cheese **8.00**
Avocado **7.00**

Camden Croque
Cooked Ham, Bechamel, Cheese.
Add an egg to make a Madame
10.00/11.00

Loaded Breakfast Bap - Egg, Sausage, Bacon,
Hashbrown, Brioche Bun
8.00

Classic English Breakfast – Eggs as you like,
Cumberland Sausage, Sautéed Potatoes
Mushroom, Baked Beans & Herbs, Tomato,
Streaky Bacon, Sourdough Bread.
12.00

Vegan English Breakfast – Scrambled Tofu
Seitan Sausage, Kale, Baked Beans and
Herbs, Tomato, Sautéed Potatoes
Mushroom, Beetroot Hummus,
Sourdough Bread **vg**
12.00

Try our **SUPER SMOOTHIES**
to boost your day

SMALL PLATES

Buratta, Heirloom Beetroot, Olive Oil and Balsamic Dressing **v/vg OPTION**
8.50

Sweet Potato and Spinach Tortilla, Mixed Salad, Virgin Olive Oil Dressing **v**
7.50

Seared Scallops, Chicory 2 Ways, Bacon & Black Pudding Dust
12.00

Chicken Liver Parfait, Toasted Brioche, Red Onion Chutney
8.00

Steak Tartare, Truffle Crostini
9.00

MAINS

Leek and Carrot Fritter, Mushy Peas, Beetroot Ketchup, French Fries
Our take on a Plant Based Fish & Chips **vg**
12.50

Pan-fried Seabass Fillet, Black Quinoa Tabbouleh, Coriander oil
17.00

Raviole du Royan - Butternut Squash, Tempura Courgette Flower **v**
14.50

Grilled Normandy Spatchcock Baby Chicken with Lemon Thyme & Garlic
Sautéed Baby Potatoes, Red Cabbage and Fennel Slaw
14.50

Mature Ribe Eye Steak (200g), Mixed Leaves, Truffle & Parmesan Chips
Choose Either; Green Peppercorn Sauce Or Red Wine Jus
22.50

Crab Bisque with Salmon, Scallop, Sea Bream and King Prawns,
Croutons, Saffron Aioli
20.00

Camden Social Burger – Beef, Veal & Cheese Pattie, Aioli,
House Slaw, Truffle & Parmesan Chips
15.00

Braised Lamb Shoulder, Velvet Mash Potatoes, Kale, Anchovy Cream, Veal Jus
16.50

Chopped Salad, Avocado, Pine Nut, Baby Spinach, Heirloom Beetroot **vg**
13.50

A 12.5% SERVICE CHARGE WILL
BE ADDED TO YOUR BILL.



CAMDEN SOCIAL

ANY ALLERGIES OR INTOLERANCES?
PLEASE SPEAK TO A MEMBER
OF THE TEAM

SIDES 4.50

French Fries **vg**

Spinach, Pine Nuts & Coriander Oil **v**

Truffle & Parmesan Chips **v**

Peas, Sugar Snaps, Baby Shoots **vg**

Mixed Salad and Garden Vegetables **vg**

SOCIAL SUNDAY ROASTS

Available from 12pm Sunday

Corn Fed Chicken **16.50**

Braised Lamb Shoulder **17.50**

Sirloin Beef **18.50**

With Roasted Carrots, Parsnips, Kale, Green Beans,
Cauliflower Cheese, Yorkshire Pudding & Red Wine Gravy

Roasted Cauliflower Steak, Salsa Verde **vg 15.50**

With Roasted Carrots, Parsnips, Kale, Green Beans,
& Caramelised Vegetable Gravy

Extra Gravy **2.00**

DESSERTS 6.50

Mango Crème Brûlée

Chocolate Fondant, Butterscotch Honeycomb,
Coconut Clotted Cream

Mixed Berry Pavlova, Vanilla Chantilly Cream

Sticky Toffee Pudding, Caramel Sauce

COFFEE

*In partnership with **Segafredo** coffee beans*

Iced Latte **3.50**, Espresso – Flat White **2.50**,
Double Espresso **3.50**, Cappuccino – Latte **3.00**

Hot chocolate **3.50**
Whipped Cream or Marshmallows

Spanish Coffee (with Soberano 12 brandy) **6.00**

Irish coffee (with Glenfidditch 12 yr old) **6.00**

TEA cup/pot

English breakfast – Camomile – Peppermint – Earl Grey – Mint
2.50/4.00

COCKTAILS – 9.50	
Aperol Spritz	
Prosecco, Aperol, Soda	
Negroni	
Gin, Sweet Vermouth, Campari	
Espresso Martini	
Vodka, Kahlua, Espresso	
Pornstar Martini	
Vanilla Vodka, Passonfruit, Prosecco	
Singapore Sling	
Gordons Gin, Cherry Liqueur, Grenadine, Pineapple Juice, Angostura	
Daiquiri	
Classic, Raspberry, Mango & Lime or White Peach	
Margarita	
Tequila, Lime, Triple-Sec Frozen or Shaken	
Cosmopolitan	
Smirnoff vodka, Peach Schnapps, Cranberry Juice, Lime	
Mojito	
White Rum, Lime, Mint, Soda	
Bloody Mary	
Vodka, Tomato Juice, Spice	
Bramble	
Gin, Lemon, Crème de Mûre	
Old Fashioned	
Jameson Whisky, Angostura Bitters, Sugar Syrup and Soda	
ON TAP	
Camden Hells Lager	3.00/5.50
Camden Pale Ale	3.25/6.00
BEER & CIDER	
Peroni 330ml, 4.7%	4.50
Cornish Orchards Gold Cider 500ml, 5%	7.00
Bitburger Premium Pils 330ml, 4.8%	5.00
SOFT DRINKS	
Coca Cola/Coke Zero	3.00
Fever Tree	2.50
Ginger Beer, Sicilian Lemonade , Italian Blood Orange, White Grape & Apricot, Mexican Lime	
Bon Accord Cloudy Lemonade	4.50
Still or Sparkling Water	2.00/3.50

WHITE	
Cullinan View Chenin Blanc, Western Cape	6.00/22.50
Chenin blanc, well balanced youthful, fruity character, fresh zesty acidity	
Rare Vineyards Marsanne, Viognier, Pays d'Orc	6.25/24.00
Light, delicately flavoured, refreshingly dry Pinot grigio/Pinot gris grapes	
Vinuva Organic Pinot Grigio, Terre Siciliane	6.25/24.00
Viognier grape, unoaked, emphasis on fresh lively citrus fruit	
Bouchard Aine & Fils Chardonnay, Vin de France	6.50/27.00
Chardonnay grape, cool fermeted, aged in vats – white flower aromas and notes of vanilla and honey	
Joseph Mellot Destinea Sauvignon Blanc, Val de Loire	7.50/29.00
The French call it a ‘petit Sancerre’ because of its similarities , made using 100 sauvignon blanc grapes	
Pinot Blanc Alsace Tradition Organic, Emile Beyer	38.50
Aged. Fresh peach and white fruit aromas followed by a fresh lively palate	
Gavi di Gavi, Toledana Dmini Villa Lanata	39.00
International wine challenge 2019 silver award. Celebrated unoaked, fresh and minerally dry white. Made from Cortesse grape	
Chablis Gloire de Chablis, J Moreau et fils	53.00
Bone dry white burgundy. Classic Chablis flintiness with no oak ageing	

RED	
Los Romero's Merlot, Central Valley	6.00/22.00
Soft juicy merlot , shows spiced plum and dark berry fruit. light bodied	
Rare Vineyards Carignan Vieilles Vignes, Vin de France	6.25/25.00
Carignan grapes, rich fruit driven wine with herbaceous notes	
Kleine Zalze Cellar Selection Cabernet Sauvignon	7.00/28.00
Aged for 12 months in French oak barrels. Cabernet flavours of blackcurrant, cassis and warm cedar	
Portillo Malbec, Uco Valley, Mendoza	7.50/29.50
Fresh & fruity nose with hints of plum, blackberries, vanilla. Well rounded and good structure	
Drifting Old Vine Zinfandel Lodi	29.50
Aged for 3 months in French oak . Distinct flavours of sweet cherry and blueberry with light plum aromas. Full and silky finish	
Cotes Du Rhone , Les Abeilles Rouge, Jean-Luc Colombo	33.00
100 % grenache, spends 9 months maturing in oak casks. Fresh & silky with aromas of red fruits, bay leaf and coriander	
Don Jacobo Rioja Crianza, Bodegas Corral	35.00
A blend of 90% tempranillo with grenache and mazuelo grapes. Abundant raspberry aromas mingle with sumptuous cherry	
Bourgogne Pinot Noir, Jomard, Pierre Dupond	45.00
Traditional wine making produces a wine that is reflective of the Cote dor and Givry regions. Aged in vats and fine lees for over a year.	
Chateau Lamothe-Cissac Cuvee Vieilles Vignes, Haut Medoc	68.00
Produced from highly flavoured grapes and matured in new oak barriques results in a classic old fashioned claret. Deeply coloured with a complex bouquet and rich long finish.	

ROSE	
Vinuva Pinot Grigio Rosato delle Venezie	6.50/22.50
Delicate pink full of fresh summer fruit aromas and flavours	

CHAMPAGNE & SPARKLING	
Di Maria Prosecco	6.50/33.00
Laurent Perrier La Cuvee Brut NV	66.00
Laurent Perrier Rose	97.00
Moët & Chandon	65.00

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ANY ALLERGIES OR INTOLERANCES? PLEASE SPEAK TO A MEMBER OF THE TEAM

CAMDEN SOCIAL

SPIRITS 25ml or 50ml	
RUM	
Captain Morgan White/Dark/Spiced	4.00/7.00
Flor de cana 18yr old	7.50/13.50
Plantation 5yr old	6.50 /11.50
Mount Gay XO	7.00/12.50
Goslings Black Seal	4.50/7.90
Havana Club Seleccion de Mastros	7.50/13.50
Diplomatico Reserva 12yr old	6.50/11.50
Wray & Nephew	6.50/11.50
VODKA	
Smirnoff Red	4.00/7.00
Smirnoff Black	4.50/7.90
Absolut Vodka	4.50/7.90
Grey Goose/Ciroc/Ciroc Berry	6.50/11.50
GIN	
Gordons	4.00/7.00
Brockmans	7.00/12.50
Masons Yorkshire Gin	5.00/9.00
Gordons Pink	4.50/7.90
The Botanist	7.00/12.50
Tanqueray	5.00/9.00
Tanqueray 10	6.50/11.50
SHOOTERS	
Jagermeister	4.00/6.00
Sambuca White & Black	4.00/6.00
Pernod Absinthe	8.00/10.00
BRANDY	
Courvoisier	4.50/7.90
Soberano 12 – solera reserve	6.00/10.90
Carlos 1 Imperial Gran Reserva XO	12.50/23.10
Henessy XO	19.50/36.20
Pierre Ferrand Ambre VSOP	8.00/14.50
TEQUILA	
Jose Cuervo Gold	4.00/7.00
Patron Silver	7.00/12.50
Patron Café	8.00/14.50
Olmea Silver	5.00/9.00
Patron Reposado	8.50/15.50
Herradura Reposado	8.00/14.50
Don Julio Blanco	6.00/10.90
WHISKY & BOURBON	
Jack Daniels	4.00/7.00
Chivas Regal 18yr old	9.50/17.50
Macallan	9.00/16.50
Jack Daniels Single Barrel	8.00/14.50
Jamesons Black Barrel	7.00/12.50
Dalmore 12yr old	8.50/15.50
Johnny Walker Green Label 15yr	8.00/11.00
Glendronach 18yr old	8.00/14.50
Glenfidditch 12yr old	6.50/11.50
Please ask for our full list of Apertifs & Digestives	