



CAMDEN SOCIAL

## DINNER MENU FROM 5PM

### STARTERS

Treacle cured loch duart salmon, dill pickles, crème fraiche, rye bread	9.00
Homemade ricotta, salad of raw and pickled seasonal vegetables, olive salt	7.50
English asparagus, ham hock, parmesan fondue	9.00
Hensons salt beef, piccalilli, beef dripping toast	8.00
Grilled chicory, tropea onion, grapefruit, dukkah	7.00
Salt cod croquettes, watercress, roast lemon mayo	8.50

### SHARERS

Charcuterie of cured British meats, pickles and bread	20.00
Gruyere and comte fondue - <i>add merguez OR crudites 2.00</i>	16.00

### MAINS

Cornish plaice, courgettes, datterini tomatoes, oregano	19.00
Char-grilled spatchcock poussin, radicchio, roast shallot, salsa verde	18.50
Cornish crab and chilli linguinie	17.00
Wild garlic risotto, fresh peas, wild mushrooms	16.00
Hake kiev, fries, watercress, tartar hollandaise	17.50
Grilled rump cap, macaroni cheese, cheesemaker salad, peppercorn sauce	23.00
Roast spiced cauliflower, spring onion, raisin & caper dressing, carrot, cumin oat milk yoghurt	17.00

### SIDES 4.00

Jersey royals - macaroni cheese - gem salad - seasonal veg- fries with gravy mayo

### PUDDINGS

Lincolnshire poacher, quince jelly, oat cakes	5.00
Sticky toffee pudding, toffee sauce and clotted cream	6.50
Buttermilk panna cotta, champagne cured strawberries	7.00
Chocolate nemesis, candid orange, Chantilly	6.60

*A discretionary service charge of 12.5% will be added to your bill.  
All fish comes from a sustainable source, allergen information available on request*