



CAMDEN SOCIAL

DINNER MENU FROM 5PM

STARTERS

Loch fyne smoked salmon, dill pickles, crème fraiche, rye bread	9.00
Homemade ricotta, salad of raw and pickled seasonal vegetables, olive salt	7.50
English asparagus, parmesan, poached egg	9.00
Hensons salt beef, piccalilli, beef dripping toast	8.00
Grilled chicory, tropea onion, grapefruit, dukkah	7.00
Deville whitebait, lemon aioli	5.00

SHARERS

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

MAINS

Seabass, courgettes, datterini tomatoes, oregano	13.00
Chargrilled poussin, fries, homemade coleslaw	12.50
Cornish crab and chilli linguine	17.00
Beetroot and port risotto, goats cheese	16.00
Day boat fish catch of the day	Market price
Grilled rump cap, fries, tomato, mushroom, peppercorn sauce	23.00
Char grilled aubergine steak, miso glaze, spring onion, caper raisin dressing	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*