

## MAINS

### 200G WAGYU BEEF BURGER

gouda cheese, lettuce, mayo, gherkins and fries **D**

### SPICED VEGAN BURGER

vegan cheese, relish, avocado, slaw,  
beetroot bun and fries **VE,S,GF\***

### BUTTERMILK CHICKEN BURGER

ranch, hot sauce,  
slaw and fries **D**

### SHAKSHUKA

2 eggs poached in a mixture of tomatoes, peppers, onion,  
garlic, herbs and spices, with avocado and ciabatta **V, VE\***

### SMOKED SALMON ROLL

served in a seeded ciabatta with sour cream,  
avocado, cucumber and fries **F, D, GF\***



We work closely with our butcher HG Walter, one of London's most respected butchers. They consistently produce the best British meat that rates highly in provenance, welfare, and flavour. HG Walter select our beef for its marbling, and dry age our prime cuts in their Himalayan salt chambers for a minimum of 28 days. We serve both Aberdeen Angus and Hereford beef that we and HG Walter believe to be the best quality available.

## DESSERTS

### ROCKY ROAD BROWNIE

served with salted caramel and chocolate sauce **V,S,D**

### CITRUS MERINGUE

with creamy lemon filling in short crust pastry **V,S,N,D**

### STRAWBERRY SWIRL CHEESECAKE

with fruit compote **V,D,GF\***

### COCONUT AND MANGO SORBET

with toasted coconut flakes and chili **VE, GF**

### CHOOSE ONE OF THE FOLLOWING OPTIONS FOR YOUR 2 HOURS OF BOTTOMLESS DRINKS:

Rum Punch | Mojito | Passionfruit Spritz | Prosecco | Camden Hells | Soft Drinks | Apple Nojito



**V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE | N - CONTAINS NUTS | F - FISH | D - DAIRY  
S - SOYBEAN | SE - SESAME | C - CRUSTACEAN | M - MOLLUSCS | \* - OPTION AVAILABLE ON REQUEST**