

	For the	Table	
TREAT YOURSELVES TO SOME NIBBLES WHILST YOU PICK YOUR MEAL			
MIXED NUTS £2	GARLIC & CHILLI EDEMAME BEANS £3.50	MIXED OLIVES £3.50	BREAD & OILS £2.50
V	V G	V G	V



BAKED CAMEMBERT | **£7** Served with rustic breads and cranberry sauce

SOUP OF THE DAY | £4.50 Chef's choice of soup, served with bread and butter

WILD MUSHROOMS | £6 Served in a garlic with white wine cream sauce Recommended with Between Thorns Chardonnay PAN SEARED KING SCALLOPS & PANCHETTA | £8 Cooked in thyme and brown butter with fresh watercress Recommended with Vidal Sauvignon Blanc

TRIO OF LAMB | £8 Mint yogurt, Chinese style and hot & spicy koftas, served with lemon crème fraiche, harissa dressing and salad

V BREAD, OLIVES AND OILS | £5 Selection of rustic breads with dressed mixed olives & sun blushed tomatoes, oils and pesto



CHARCUTERIE BOARD | £9/£17

A selection of fine meats and cheeses; salami, parma ham, chorizo, stilton, goats cheese and ricotta, served with rustic breads, mixed olives & sun blushed tomatoes, celery salad, pesto and dips Recommended with **EI Púgil Toro Tempranillo**

W CHEESE BOARD | **£**8/**£**14

A selection of fine cheeses; stilton, goats cheese and ricotta, served with assorted crackers, sticky red onion chutney, tangy pickles and mixed nuts

V ANTIPASTO | £7/£13

Lightly spiced traditional falafels, served with mixed warm rustic breads, feta stuffed red peppers and olives, accompanied with lemon crème fraiche, pesto and dips

ALL SHARERS AVAILABLE IN SINGLE PORTIONS

vo





FISH AND CHIPS | £10 Beer battered haddock with twice cooked fat chips

and buttered garden peas and lemon wedge

THE KEYS BURGER | £12

A double stack of lean beef patties with bourbon glazed bacon, melted cheddar & mozzarella, red onion jam and salad, served on a brioche bun with pickle & fries Recommended with

Camden Town Brewery Hell's Lager

V FALAFEL BURGER | £10

Chickpea with garlic, lemon, tomato, red onion jam and salad served on a brioche bun with pickle & fries Recommended with **Monkey 47 Gin and mediterranean tonic**

STEAK AND ALE PIE | £10

Lean chunks of steak chuck with rich Henderson's gravy, served with twice cooked fat chips and buttered garden peas

💿 CHICKEN TARTIFLETTE | £12

Roast chicken breast in creamy leek, bacon and white wine sauce, topped with baked camembert and served with garlic bread and dressed house salad



🚺 RAVIOLI | £11

Ricotta, spinach and butternut squash filled ravioli in a sage cream and white wine sauce, topped with red amaranth Recommended with **Sancerre**

G HARISSA CHICKEN | £10

Mixed baby leaf salad with heirloom tomatoes, cucumber and red onion, served with house salad dressing and herb croutons

10oz RIBEYE STEAK | £18

Marinated dry aged steak cooked to your liking, served with twice cooked fat chips, baked flat mushroom, tomato and parmesan salad

Recommended with Les Hipsters Barbe

TRIO OF KOFTAS | £13

Mint yogurt, Chinese style and hot and spicy koftas, served with spiced rice, falafel, lemon crème freiche and harissa dressing

G SALMON EN PAPILLOTE | £14

Baked in parchment paper to hold in all the flavour, with fine beans green peppers and a light tomato dressing, accompanied with lemon herb new potatoes

PAN SEARED TUNA FILLET | £14

Served with fine beans and rocket, sun blushed tomato and basil pestos, micro basil & red amaranth

SCALLOP AND SQUID INK SPAGHETTI | £15

Pan seared king scallops and panchetta topped onto squid ink spaghetti, dressed with lemon crème fraîche and white wine

CHILLI AND SESAME BELLY PORK | £14.50

Garlic, red onion, lime & chilli edamame beans with soy noodles in a rich broth finished with carrot ribbons and crushed peanuts Recommended with **Cono Sur Bicicleta Pinot Noir**



VEGETARIAN

VEGETARIAN OPTION

GLUTEN F

G