

Lunch

12pm – 2.30pm, Tuesday – Friday (weekends we do an awesome brunch instead)

Snacks

Mixed Italian olives	£3
Mixed spiced nuts	£2.50
Wasabi peas, spicy nuts or pork scratchings	£2.50
Bread and extra virgin olive oil	£2.50
Hand-cut chips	£2.50

Sandwiches

all served with hand-cut chips

Grilled beef onglet, mustard mayo, balsamic shallots (g)	£6
Chorizo, slow roast tomatoes, yuzu aioli, water cress(g)	£6
Miso marinated aubergine, green tahini, pea shoots (g)(v)	£6

Set menu

main £7, two courses £8.95 or three courses £11.95

Starters

- Asparagus veloute, black truffle oil, sourdough bread (g)
- Mussels cooked in butter, white wine, shallots and herbs, toast (g)
- MIC summer salad – Greek stile marinated button mushrooms, feta cheese (v)
- Pork terrine, pickled fig, toasted brioche (g)

Mains

- MiC lamb burger, spring onion pesto, Bois Boudran sauce (g)
- Coley in ale batter, sake & wasabi mushy peas, hand cut chips (g)
- Mussels cooked in butter, white wine, shallot, herbs, hand cut chips (g)
- Poached duck egg and mushrooms on an English muffin, rocket, balsamic hollandaise (g)
- Salad with goat curd mousse, chives, parsley, warm focaccia, baby gem, honey mustard dressing (g)

Desserts

- Hazelnut parfait, chocolate mousse, caramel sauce
- Mango crème brulee, pistachio financier
- Home made cake

Regrettably we're unable to guarantee the absence of nuts in any of our dishes. Please advise your waiter of any food allergies before ordering.

A discretionary 12.5% service charge will be added to your bill, all of which is fairly distributed amongst our staff.

The Roundhouse is a charity. All profits from Made in Camden support our work with 11–25s. Find out more: www.roundhouse.org.uk.

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(v) Vegetarian
(n) Contains nuts
(g) Contains Gluten