

BRUNCH

9am-4pm

Mare
Street
Market

2 eggs on sourdough toast – choose either poached, fried or scrambled v £8.5

Yoghurt, granola, berries, banana, cinnamon, honey, coconut flakes v £9 (pb on request)

Sausage & egg muffin, cheese, ketchup £9.5

Smashed avocado, sourdough, crispy chickpeas, spring onions, aleppo chilli, chilli oil pb / add poached eggs v £10.5 / £14.5

Butterbeans on toast, curly kale, cherry tomatoes, pecorino cheese, chives £8 / add poached eggs £12

Eggs Benedict on toasted croissant, hollandaise sauce, chives, aleppo chilli £10

Eggs royale on toasted croissant, smoked salmon, poached eggs, hollandaise, chives, aleppo chilli £12.5

Eggs florentine on toasted croissant, spinach, poached eggs, hollandaise, chives, aleppo chilli £10

Brioche french toast, poached pear & strawberries, mascarpone cheese, roasted almond flakes, maple syrup, icing sugar v £11

Brioche french toast, streaky bacon, maple syrup £9

Veggie Breakfast – avocado, beans, halloumi, roast tomato, mushroom, bubble, poached eggs, sourdough toast v £15.5

Market Breakfast – Cumberland sausage, bacon, beans, roast tomato, mushroom, fried eggs, sourdough toast £16

Mexican breakfast burrito, guacamole, scrambled eggs, chorizo, spring onion and chipotle sauce

with a side of Mexican black beans, sour cream, chilli and coriander £14

Huevos Rancheros, corn tortilla, guacamole, black beans, fried eggs, chilli, coriander, cherry tomatoes and sour cream v £12

Double smash patty cheeseburger, American cheese, onions, pickles, house burger sauce (Add bacon +2) £13.50

Plant burger, cheese, caramelised onions, lettuce, dirty mayo pb £12.50

Roast chicken fat caesar salad, chicken fat caesar dressing, romaine lettuce, sourdough chicken jus croutons, salted anchovies, crispy chicken skin £14

Lobster Roll, mustard mayo, crispy shallots, chives, aleppo chilli, fries £25

Onglet steak, fried eggs, fries & peppercorn sauce £24

BRUNCH EXTRAS

Sourdough / Gluten Free toast £3.5

Mushroom / roast tomato / bacon / sausage / beans / halloumi / bubble / 1 egg – fried, poached or scrambled / 2 vegan sausages / 2 hash browns £3

PIZZA - New-Style Crispy

from 12pm

Marinara – tomato sauce, garlic, oregano, basil, extra virgin olive oil pb 12" for £7 or 18" for £16

Margherita – tomato sauce, mozzarella, basil, extra virgin olive oil v 12" for £9 or 18" for £18

Napoletana – tomato sauce, mozzarella, anchovies, capers, kalamata olives, garlic, oregano 12" for £12 or 18" for £20

Pepperoni & Hot Honey – tomato sauce, mozzarella, smoked pepperoni, jalapeno, hot honey 12" for £13 or 18" for £24

Truffle & Burrata – black truffle base, mozzarella, mixed wild mushrooms & burrata v £14.5

Butternut Squash & Blue Cheese – spicy squash base, fior di latte, stilton, radicchio, roasted squash squares v £12

The Vegan – tomato sauce, vegan feta, wild mixed mushrooms, roasted mix peppers, roasted aubergines & olives pb £12.5

Four Seasons – tomato base, fior di latte, black olives, prosciutto cotto, artichokes, mixed mushrooms £13.5

Capra e Cipolla – tomato & caramelised onion base, fior di latte, goats cheese, ventricina spicy salami, rocket £13

Christmas Trimmings – fior di latte, chipolata sausage, smoked bacon, brussell sprouts, camembert, cranberry sauce £13.5

Butternut Burner – spicy butternut squash base, plant based meat, brussell sprouts, cranberry sauce, crispy kale, prosociano pb £13

Nutcracker – beetroot & potato cream base, fior di latte, caramelised red onions, roasted walnuts, basil pesto, goats curd v £13.5

Whole burrata v £5

Gluten free base £5

Dips: garlic aioli v / spicy plant-based pesto pb £2.5

All pizza toppings are available as extras

SIDES

Beef dripping chips £7

Fries pb £5.50

Sweet potato fries pb £6.85

Padron peppers, smoked sea salt pb £7.50

Aligot-style potatoes v £9.5

House salad pb £6.5

Please inform staff of any allergies or intolerances, full allergen information is also available. Food is served until 10pm.

Please note that we handle all types of allergens in our kitchen and cannot guarantee no risk of cross-contamination.

We add a discretionary 12.5% service charge to bills via table service – all service goes to our staff. Please note we only take card payments.

DRAUGHT

Camden Hells Lager	4.6%	6
Camden Pale Ale	4.0%	7.15
Guinness	4.2%	7.3
Hofbrau Munchner Weisse	5.1%	7.05
Gravity Theory Craft Cider	4.5%	6.85
Verdant Lightbulb Pale Ale	4.5%	7.25
Stone & Wood Pacific Ale	4.0%	7.25
Lucky Saint	0.5%	6
Dennis Hopp'r DDH IPA	5.3%	7.5
Five Points XPA Pale Ale, gf	4.0%	6.95
Ayinger Lager Hell	4.9%	7.15
Stiegl Grapefruit Radler	2%	6.9
Verdant Psych!	0.5%	6.8

BOTTLES

Modelo Especial	4.5% / Mexico	5.25
Augustiner Helles	5.2% / Germany	6.5
Delirium Red	8% / Belgium	8
La Chouffe Blonde Golden Ale	8% / Belgium	6.5
Erdinger Hefe Weisse	5.3% / Germany	6
Siren Lumina GF	4.2% / UK	6
The Kernal Export India Porter	5.7% / UK	7.4
Orbit Peel Belgian Wit	4.9% / UK	6.5
Orbit Tzatziki Sour	4.3% / UK	7.5
Dusty's Alcoholic Ginger Beer	3.4% / UK	5.5
Red Fin Apple Cider	4.2% / UK	6
Red Fin Meloncherry Cider	3.4% / UK	6

NON-ALCOHOLIC BOTTLES

Erdinger Alkoholfrei	0.5% / Germany	6
Guinness 0.0	0.05% / Ireland	6.85
Lucky Saint Hazy IPA	0.5% / UK	5.2

SPRITZ

Venetian Spritz	11.55
Select Aperitivo, Via Vai Prosecco, soda, green olive	
East London Spritz	12
East London Liquor Company Gin, Amaro Montenegro, Eager Pink Grapefruit Juice, lemonade	
Hugo Spritz	11.55
Fleur de Sureau Elderflower Liquor, Via Vai Prosecco, mint leaves	

SOFT DRINKS

Coca Cola / Diet Coca Cola/ Coca Cola Zero	330ml	3.15
Belu Still / Sparkling Mineral Water	330ml	2
Something & Nothing Seltzer		3
Yuzu / Rose & Hibiscus / Cucumber		
Genie Live Kombucha	Apple / Ginger / Blueberry	5
Eager Juices		2.5
Cranberry / Orange / Apple / Pineapple / Pink Grapefruit / Tomato		
Schweppes Bottles	Tonic / Slimline Tonic / Ginger Ale	2.5
Old Jamaica Ginger beer		2.5
Ting		3

COLD PRESSED JUICES

Red beetroot, apple, carrot, ginger, lemon	6.3
Green apple, cucumber, celery, kale, romaine, lemon, ginger	6.3
Orange apple, orange, turmeric, lemon	6.3

HOT DRINKS

Espresso / Piccolo / Macchiato	3
Filter Coffee / Americano / Long Black	3.2
Cortado	3.4
Flat White / Cappuccino / Latte	3.5
Iced Latte / Cold Brew	3.5
Chai Latte / Mocha	4
Matcha / Hot Chocolate	3.9
Teas	3.2
English Breakfast / Green / Peppermint / Earl Grey / Rooibos / Jasmine / Chamomile / Chai / Lemon & Ginger	

CLASSIC COCKTAILS

Espresso Martini	12.85
Clipson & Sons Midnight Oil	
Clover Club	11.7
East London Liquor Company Gin, raspberry dust,raspberry syrup, lemon, aquafaba	
Daiquiri	12
East London Liquor Company White Rum, lime, sugar Make it raspberry, passionfruit or strawberry (+£0.50)	
Negroni	12.3
East London Liquor Company London Dry Gin, Select Aperitivo, Cocchi Vermouth di Torino	
Margarita	12.6
Rooster Rojo Blanco Tequila, Blend Triple Sec, lime served on the rocks, classic available on request	
Spicy Margarita	12.8
Rooster Rojo Blanco Tequila, Fair Chipotle Liqueur, Blend Triple Sec, lime, Tajin rim	
Tommy's Margarita	12.6
Rooster Rojo Blanco Tequila, agave syrup, lime Make it a Smokey Tommy's Margarita (+£0.9)	
Paloma	13
Rooster Rojo Blanco Tequila, Supasawa, agave syrup, Eager Pink Grapefruit Juice, grapefruit soda	
Bloody Mary	11.55
East London Liquor Company Vodka with our in house bloody mary mix.	
Sour's	13
Choice from Bourbon, Rum, Amaretto, Vodka, Gin or Tequila topped with Luxardo Maraschino Cherries	
Japanese Whisky Highball	12.5
Nikka Days Blended Whisky,soda	
Old Fashioned	11.55
Evan Williams Black Label bourbon, Demerara sugar, Angostura Bitters	
Boulevardier	12.5
Evan Williams Black Label bourbon, Select aperitivo, Cocchi Vermouth di Torino	

WINTER WARMER COCKTAILS

Adam's Chocoloni	14
Burnt Faith Brandy, Evan Williams Black Label bourbon, Creme de Cacao Blanc, Cocoa Bitters	
Rum Rouge	13
Takamaka Blanc rum, Black Tot dark rum, Maraschino Cherry syrup & cherries	
Seasonal Cameo	13
Lost Explorer mezcal, Lazzaroni Amaretto, lime juice, sugar syrup, soda	
Granny Smith	13
Los Sietes mezcal, apple juice, green apple syrup, lemon juice, aquafaba	
Mistletoe Liability	13
Madre Mezcal, Fleur de Sureau Elderflower Liquor, La Copa Rose, lime juice, sugar syrup	
Home Alone	14
East London Liquor Company Single Malt, Nectarine Liqueur, Via Vai Prosecco	
Pear Hot Toddy	12.5
Nikka Days blended whisky, Monin pear syrup, lemon juice, hot water	
Gingerberry	13
Brockman's gin, winter spice syrup, cranberry juice, Angostura orange bitters	
Snowball	7.5
Advocaat, lime juice, topped with Luxardo Maraschino Cherries (+£4.5 for Burnt Faith Brandy)	
Hitzkopf's Mulled Wine	7.5

LOW / NON-ALCOHOLIC COCKTAILS

Noperol Spritz	8.4
Lyre's Italian Spritz, Naughty Organic Alcohol Free Sparkling Wine & soda	
Botivo Spritz	7
Botivo 0.1% citrus and botanical bitter, soda, orange	
Virgin Mary	5
house bloody mary mix	
Mint lemonade	4
Make it raspberry, passionfruit or strawberry (+£0.50)	
Low Sbagliato	9
Quarter G/N 12%, Lyre's italian aperitif, Naughty Prosecco	
Mountain Daquiri 0%	9
Everleaf Mountain, 0%, Strawberry syrup, Supasawa	
Botivo Saint	7.5
Botivo 0.1%, Lucky Saint	