



STARTERS

SWEET PULLED PORK BRUSCHETTA
our own slow cooked recipe served on toasted sour dough
£4.95

NEW - SMOKEY CORN CHOWDER
super comforting chowder made with sweetcorn, red pepper, coconut milk & paprika
£5.50 (V) (GF)

"CAMDEN MARKET" HALLOUMI CHIPS
Drizzled with pomegranate molasses, tzatziki & fresh mint, pomegranate jewels & chilli flakes
£6.95 (V) (GF)

NEW - ALOO GOBI
a delightful spicy Punjabi potato and cauliflower curry, Served with a chappatti.
£5.95 (V) (GF) (VG)

PAN FRIED SCALLOPS
served on a rich tomato chutney & smoked chorizo puck, finished with dressed rocket & balsamic reduction.
£6.95

SALMON & SWEET POTATO FISHCAKE
A delicious homemade fishcake served on a bed of rocket, topped with a poached egg & drizzled with hollandaise.
£6.95

HONEY GLAZED PICANTE CHORIZO SAUSAGES
served on patatas bravas in a tapas style
£6.50

NEW - FRITTO MISTO
The Italian "mixed fry," lightly fried king prawns, whitebait, calamari, samphire, & red peppers with a lemon mayonnaise dip.
£8.95

MAINS

NEW -PAN FRIED SEA BASS
Pan fried fillet of Sea Bass on a bed of vegetable, garlic & lemon quinoa, finished with pomegranite jewels & molasses.
£13.95 (GF)

GREEN PESTO LINGUINE
pesto and creamy Italian cheese finished with balsamic glazed tomatoes.
£12 (V) (N)

COCONUT FISH CURRY
This colourful cod and prawn curry has Thai and Indian inspired flavours. Served with coconut rice & a chappati.
£12.95 (GF)

NEW -LAMB MASSAMAN CURRY
A Thai-style Massaman curry, slow cooked lamb shoulder with potatoes, peanuts and a creamy coconut sauce. Served with coconut rice. & chappati.
£15.95 (N) (GF)

BRAISED BEEF BRISKET IN A RED WINE & SHALLOT GRAVY
Beef brisket, slowly braised & pulled apart in a rich red wine & shallot sauce, served with creamy horseradish mash & sauted baby heritage carrots.
£14.95 (GF)

NEW -TANDOORI PANEER SKEWERS
marinated & grilled paneer cheese, mango salsa, beetroot puree, sweet pickled red onion & coriander salad, chappatis & a side of aloo gobi.
£12.95 (V) (GF)

CHICKEN SHAWARMA
Delicately spiced & shredded chicken thighs, cherry tom's, cucumber, olives, feta, harissa hummus & tzatziki Served with fruity cous cous a warm wrap & pickled red onions.
£13.95

FROM THE GRILL

8OZ RUMP STEAK
(COOKED MEDIUM RARE)
Served with dressed leaves, balsamic cherry tomatoes, twice cooked skinny fries & a paprika, mushroom & gorgonzola sauce on the side.
£16.95 (GF)

THE BOOKCAFE BURGER
Our homemade pattie & relish, gem lettuce, beef tomato, red onion, emmental cheese, crispy bacon in a seeded brioche served with house slaw & chunky sea salted chips
£12.95.

GREEK CHICKEN GYROS
greek style chicken marinated in a minted natural yoghurt, served on a sizzling skillet alongside a feta and olive salad, chunky chips, a warm wrap & tzatziki
£13.95 (GF)

NEW -THE BOOKCAFE VEGAN BURGER
Our homemade burger & relish, gem lettuce, beef tomato, red onion & field mushroom in an artisan ciabatta. served with sweet potato fries.
£12.95 (VG)

SIDES

Roasted garlic field mushrooms **£3**
Marinated olives **£3**
Garlic bruschetta **£3**
Garlic Mozzarella bruchetta **£4**
Twice cooked skinny fries **£3**
Sea salted chunky chips **£3**
Sweet potato fries **£3.50**

Dieterly symbols below next to a dish indicate which dish has the relevant ingredient. For your peace of mind, please confirm with your waitress.

- (V) Veggie
- (VG) Vegan
- (GF) Gluten free
- (N) Nuts present

DESSERTS

HOMEMADE JAMAICAN GINGER CAKE,
VANILLA ANGLAISE & HONEY POACHED PEAR
£5.95

HOT CHOCOLATE FUDGE CAKE
WITH VANILLA
ICE-CREAM
£5.25

CHOCOLATE ORANGE TEA CUP
CANDIED ORANGE PEEL,
STAR ANISE ORANGE COMPOTE,
& HONEYCOMB CRUNCH
£5.95