



STARTERS, SMALL PLATES & FLATBREADS

TAPAS & MEZZE STYLE DISHES DESIGNED AS LIGHT BITES OR
A FEW ARE PERFECT FOR SHARING.

NEW THIS MONTH

"CAMDEN MARKET" Halloumi Chips
Drizzled with pomegranate molasses, tzatziki & topped with fresh mint & pomegranate jewels (V) (GF)

Perfect as a side to share £6.5



Caprese Salad

Buffalo mozzarella, sliced beef tomato & fresh Basil, drizzled with olive oil & balsamic (v) (gf) £6

Mozzarella risotto balls

cheesy risotto balls in a crispy panko coating accompanied by a chilli and lime dip £6

Mini honey glazed chorizo sausages & patatas bravas in a tapas style £6

Pan fried scallops

served with a rich tomato chutney & smoked chorizo puck £7

King prawns

marinated in a chilli and lime dressing & cooked in a garlic butter sauce. (gfo) £6.5

Sweet chilli fishcakes

cod and salmon fishcakes served alongside a chilli dip £6

Baked camembert

spread the toasted breads with the roasted garlic & dip! (v) £10

Vibrant Vegan Meat Balls

lemon & coriander infused meatballs served with fruity cous cous & salad alongside paprika hummus (v) (vg) £8

FLATBREADS

goats cheese, green pesto, beetroot & fresh rocket V £7

Vegan Meatballs, balsamic roasted tomatoes & rocket on a tomato base v vg £7

bbq pulled pork red onion & balsamic tomato with asian slaw £7.5

Parma ham, brie on a garlic butter base finished with dollops of red onion chutney. £7.5

chicken tikka, garlic butter base, red onion, cherry tom's with hints of mango chutney & tzatziki £7.5

meatball marinara and mozzarella £7.5

margherita garlic butter base with mozzarella & balsamic tomato v £6.5

DESSERTS

Chocolate fudge cake with vanilla ice-cream (gfo) £5.25

Lemon Posset - A teacup of lemon zest accompanied by buttery shortbread & fresh berries. (gfo) £5.25

Mulled berry cheesecake - baked vanilla draped with a spiced berry compote. £5.25

Affagato - a scoop of double vanilla ice-cream drowned in a double a double shot of hot espresso £4

Chocolate teacup - a boozy chocolate orange mousse layered on top of rich chocolate grenache, topped with vanilla mascarpone. shortbread thins on the side. (gfo) £5.95



Moroccan lamb tagine- tender chunks of slow cooked lamb in a delicately spiced sauce with chick peas, butternut squash and apricots, served on a bed of seasoned cous cous and a warm wrap on the side. (gfo) (n) £12.95

Chicken gyros- greek style chicken marinated in a minted natural yoghurt, served on a sizzling skillet alongside a feta and olive salad, chunky chips, and a warm wrap (gfo) £12

Panko fried fillet of cod & sea salted chunky chips. Served with homemade tartare sauce & garden peas. £12.5

Green pesto and mascarpone linguine- pesto and creamy Italian cheese, finished with balsamic glazed tomatoes, served with garlic sour dough fingers. (n) (v) £9.95

Garlic king prawn linguine- Tiger prawns cooked in garlic butter and finished with Pomodoro sauce and served with garlic sour dough fingers £12.5

Caesar Salad- torn chicken breast & boiled egg on a bed of mixed lettuce leaf, with crispy bacon, anchovy fillets then finished with caesar dressing, parmesan & sour dough fingers. (gfo) £9.5

Greek Salad- feta cheese, mixed leaf, Cherry & beef tomatoes, red onion, cucumber, marinated olives, olive oil, fresh basil & served with a wrap. (gfo) (v) £8

Open steak sandwich- sliced rump steak, smothered with a creamy mushroom, onion & paprika Gorgonzola sauce. served with sea salted chunky chips. (gfo) £10

Lamb kofta meat lollies- mildly spiced minced lamb & and a honey & pistachios glaze, making a tasty combination. Served with a greek salad, fruity cous cous, tzatziki & wraps. £12

Egyptian falafel board- homemade Egyptian inspired falafels infused with North African spices, served with a side salad, tortilla wrap, sweet potato fries & tzatziki. (v) (gfo) £8

HOMEMADE



BURGERS

The Bookcafe burger £11

a mix of rump, chuck & brisket pattie made in house, bookcafe relish, gem lettuce, beef tomato, red onion, emmental cheese, & topped with crispy bacon in a seeded brioche served with house slaw & chunky sea salted chips.

The Bordeaux burger £11

our homemade pattie, mustard mayo, sauteed onions & camembert in a seeded brioche served with house slaw & chunky sea salted chips.

The Veggie Beet burger £10

tomato relish, gem lettuce, field mushroom & caramelised onions. beetroot & goats cheese panko puck + sweet potato fries

Pulled pork and slaw £9.5

barbeque glazed pork shoulder braised and torn, complimented by house coleslaw and dressed rocket, served in a seeded brioche + sweet potato fries

Chipotle chicken burger £9.5

our own battered chicken goujons, emmental cheese in a seeded brioche with our own chipotle mayo. Served with sea salted chunky chips.



NEW THIS MONTH

Butterflied Cajun Chicken Burger

Cajun marinated chicken breast with gem lettuce, sour cream & chives drizzled with Canadian maple syrup served in a brioche bun with cajun dusted chips & house slaw £10