

THE CAMDEN BRUNCH MENU

SERVED SATURDAY & SUNDAY FROM 10AM TO 4PM

MAINS

Full Irish Breakfast 12.95

Baked Heinz Beans, sautéed Mushrooms, grilled beef tomato, cured Bacon, seared sausage, crisp hash brown, fried egg, black pudding & white pudding (1/6/13)

Healthy Start To The Day 12.95

Poached eggs on a bed of Smoked Salmon served with Herbs, Avocado & Tomato. Sided with toasted Sourdough with a dash of Lemon Aioli (6/9)

Vegetarian Breakfast 11.95

Coddled Eggs, crisp Hash Browns, baked Heinz Beans in Tom, sautéed Portobello Mushroom, grilled Veg Sausages & seared Tomato (1/6/12/13)

The Camden Omelette 10.95

(choice of 3 fillings per Omelette)

Bacon, Tomato, Cheese, Onion, Pudding, Mushroom, Avocado, Pork Sausage, Chicken (1/6)

Poached Eggs on

Sourdough 10.95

Served with smashed Avocado, grated Parmesan, cherry Toms & Relish (1/6/7)

Buttermilk Pancakes 9.95

Served with Maple syrup

+Add Bacon 3.00

+Add Roasted Nuts 4.00

+Add Nutella 2.00

+Add Berry Compote 4.00

(1/3/6/7)

MAINS

Soup of the Day 5.50

Fresh soup prepared daily served with our homemade 5 Lamps Stout bread (1/4/5/7/13/14)

Flame Seared Butterfly Chicken Breast 13.95

Grilled with honey & mustard Ham and Irish cheddar cheese placed on buttered mash with sautéed fresh country vegetables drizzled with Chimichurri pesto (4/6/7/13)

Chicken Caesar Salad 13.95

Diced chargrilled chicken, smoked streaky bacon, croutons, parmesan & lettuce mixed with our Caesar dressing (1/4/6/7/13)

The Camden Deluxe Pasta 11.95

Stir Fry vegetables sautéed in salsa roja & a sprinkle of parmesan & fresh herb (Vegan Option Available) (1/4/6/7/13)

+Add Chicken 2.00

+Add Ground Beef & Falafel

Meatball 2.00 (12/14)

+Add Prawns 4.00 (9)

The Camden Deluxe Salad 8.95

Served with all our fresh seasonal greens Choose any 1 of the following toppings

+Add Pulled Chicken (4)

+Add Roasted Vegetable,

Feta & Hummus (4/7/14)

+Add Superfood (1/3/6/14)

+Add Deep Fried Cheese (1/6/7)

+Add Chili, Green Bean & Potato Salad (4)

DESSERTS

All desserts are homemade & plated beautifully

Belgium Chocolate Brownie 5.95

Homemade baked sticky a& warm Brownie served with our homemade Baileys Ice Cream & coated with Belgian Chocolate Crème (4)

Affogato 5.95

Shot of Espresso with ice cream (6/7/13)

Eton Mess Meringue 6.95

Swiss Meringue cones, fresh seasonal berries, cream Chantilly & mixed berry coulis decorated on a plate with crackle pop & edible flowers (6/7/13)

Vegan Belgium Chocolate Wedge 7.95

Ready-made Vegan wedges with our colourful coulis & sugar snow (3)

Chefs Daily Dessert Special 9.95

Please ask your server

- All our food is made to order please allow for sufficient cooking times
- Our beef is 100% Irish.
- If you have special food requirements, please let your server know.
- 12.5% Service Charge applied to Group Bookings of 10 people+

BOTTOMLESS BRUNCH DRINKS MENU

€25pp w/ A Main from The Brunch Menu

Prosecco

dry, fresh and zesty

Frozen Peach Bellini

a twist on the classic! Frozen Peach topped with Prosecco

Moscow Mule Mimosa

Spiced Ginger Beer, Fresh Squeezed Orange Juice and Prosecco

Raspberry Gin Fizz

Dingle Gin, Fresh Raspberry topped with Tonic Water, garnished with Lime

The Camden Bloody Mary

Absolut Vodka mixed with Tomato, Lemon Juice & Spices, garnished with Celery stick & pepper spear

Ginger Beergarita

Olmea Gold Tequila, Triple Sec, Fresh squeezed Lime Juice, Ginger syrup, topped with Ginger Beer, garnished with Lime wedge

Dark N' Stormy

Havana Club Especial Rum, Lime Wedge & Ginger Beer

- The €25 drinks charge is in addition to the cost of a main dish.
- A main dish must be ordered to qualify for Bottomless Brunch Drinks.
- The sitting is for 2.0hrs from the time booked.

Allergens 1.Gluten 2.Peanuts 3.Nuts 4.Celery 5.Mustard 6.Eggs 7.Milk 8.Sesame 9.Fish 10.Crustaceans 11.Molluscs 12.Soya 13.Sulphates 14.Lupin