

IN THE ROUND DINNER MENU

Two courses £22 or £25.50 with a glass of wine

Three courses £26 or £29.50 with a glass of wine

TO BEGIN

Roasted red pepper + butternut squash soup
with rustic toast

Smoked salmon avocado + rocket salad
with lemon dressing

Crispy baby squid with chilli mayo

London deli plate (v)

Charcuterie deli plate

THE MAIN EVENT

Roasted winter vegetable salad with feta cheese + a honey mustard glaze (v)

Aberley Vale free range sausage + creamy leek mash with spiced onion chutney

Grilled British ground beef burger with lettuce, tomato + smoked chilli mayo on a brioche bun
with homemade chips (add bacon/cheese +£1 each)

Beer battered fresh market fish with chips + tartar sauce

Jerusalem artichoke + wild mushroom stew with a sourdough baguette (v)

28 day matured rib-eye steak, garlic butter, watercress salad + homemade chips

SWEET FINISH

Warm chocolate brownie with sweetened cream

Warm apple cinnamon + sultana crumble with vanilla pod ice cream

Selection of homemade ice cream

Cheese selection with matzo crackers, chilli jam + English butter (£3 supplement)

Affogato (add a shot of amaretto £3.50)

All foods may contain traces of nuts and other allergens; please advise your waiter of any allergies before ordering and ask to see the allergen information.

A discretionary 12.5% will be added to your bill. This goes directly to the staff in Made.



Not only do we serve some of the tastiest food
and drink in Camden, but every pie or pint you buy
contributes to our work with young people.”