

Mare Street Market

Plates

Beetroot hummus, roasted pink candy beetroot, chickpeas, crushed walnuts, flat bread vg		5.5
Padron peppers, sea salt vg		6
Burrata, grilled radicchio, pomegranate, poppy seed crumb v		8.5
Burnt aubergine, tahini yoghurt, fresh mint, sumac v		6.5
Red pepper & tomato pomodoro linguine, artichokes, olives, capers, parmesan, pumpkin seed pesto v		9
Potato rosti, fried egg, ezme antipasti, peashoots v		8.5
Korean fried chicken wings		7.5 / 12
Turkish eggs, strained yoghurt, chilli butter, hazelnut dukkah, flat bread, dill v		8.5
Split pea dahl, soft egg, yoghurt, crispy shallots, buttered flatbread v		8
Smoky white wine mussels, pickles, tomato, parsley, sourdough		9.5
Tofu poke bowl, rice, avocado, soya tofu, pickled veg, chilli, burnt nori, miso dressing, roasted peanuts, lime vg		10
Zhoug portobello mushrooms on toast, pickled frisée vg / add poached eggs		8.5 / 10.5
Pork schnitzel, fried egg, potato salad, dill pickles		14
Chipotle black bean burger, white cabbage slaw, sriracha, pickles, fries vg		12.5
Cheeseburger, lettuce, mustard, onions, pickles, ketchup, fries		14
Buttermilk fried chicken, sesame bun, lettuce & gherkin slaw, cheese, hot sauce, aioli, fries		13.5

Grill

Lime & coriander charred half chicken	15	Blackened soy glaze salmon, bulgur wheat, pak choi	16.5
Rib-eye steak, garlic & herb butter, watercress, fries	24	Whole seabass, makhani curry, coriander rice	16.5

Sides / Extras

Fries vg	4.5	Kimchi cheese fries v	6
Charred bone marrow, garlic & parsley sauce, sourdough	5	Buttered greens v	4.5
Flat bread, garlic butter v	4	Gem leaves, shallot & tarragon dressing vg	4
Fried / scrambled / poached egg v	2	Sausage / bacon / sourdough toast / black pudding	2.5

Sourdough Pizza from 12pm

with San Marzano tomato sauce base

Marinara - garlic, oregano, extra virgin olive oil vg		6.5
Margherita - fior di latte mozzarella, basil v		8
Tenderstem broccoli - artichoke, vegan cheese, radicchio vg		9
Napolitana - anchovies, capers, olives, oregano - add mozzarella for 2		9.5
Hot chorizo - fior di latte mozzarella, smoked mozzarella, parmesan, jalapeños		11

with white base

Vegan 'Nduja - vegan cheese, friarielli vg		11
'Nduja - smoked mozzarella, gorgonzola, friarielli		12
Burrata - focaccia base, rocket, sun-dried tomatoes, black pepper, olive oil, balsamic vinegar reduction v		12.5
Fennel salami - Jerusalem artichoke base, mozzarella, fried aubergines, pecorino, crushed walnuts, basil, olive oil		12.5
Extra toppings: olives / jalapeños / anchovies		1.5
Burrata / mozzarella / smoked mozzarella / gorgonzola / chorizo / 'Nduja / pecorino / vegan 'Nduja		2
Dips: basil mayo / smoked garlic alioli		1.5

Desserts

Banana split, peanut & chocolate ice cream, peanut brittle, caramel v	6.5	two scoops 5 / three scoops 7
Hot chocolate pudding, vanilla ice cream, orange zest v	6.5	Hackney Gelato Ice cream - vanilla / peanut & chocolate v
Sticky toffee pudding, toffee sauce, vanilla ice cream v	7	Hackney Gelato Sorbet - chocolate / mango / raspberry vg

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

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 Beer & Cider

Camden Hells Lager 4.6%	5.8
Camden Pale Ale 4.0%	5.9
Camden IPA 5.8%	6.3
Camden Arch 55 Italian Pilsner 5.1%	5.8
Guinness 4.2%	5.8
Hawkes Urban Orchard Cider 4.5%	5.5
Ayinger Lager Hell 4.9%	6.2
Beavertown Gamma Ray Pale Ale 5.4%	6.5
Stone & Wood Pacific Ale 4%	6.5
Deya, Steady Rolling Man Pale Ale 5.2%	6.7
New Belgium Voodoo Ranger IPA 6.5%	6.2
Big Drop Citra Pale Ale 0.5%	5.2
Little Creatures Pale Ale 5.2%	6
Weihenstephaner Hefeweisse 5.4%	5.8
Siren Lumina Session IPA (Gluten free) 4.2%	6

Cocktails

Espresso Martini	9.5
East London Liquor Company Vodka & Rarer Rum, flying horse coffee, cacao, vanilla	
Clover Club	9.5
East London Liquor Company Gin, raspberries, lemon, egg white, sugar	
Daiquiri	9
East London Liquor Company White Rum, lime, sugar make it a strawberry, raspberry or passion fruit daiquiri - 9.5	
Negroni	9
East London Liquor Company Louder Gin, Campari, Cocchi Vermouth di Torino	
Margarita	9.5
Ocho Reposado Tequila, Cointreau, lime	
Tommy's Margarita	9
Ocho Reposado Tequila, agave syrup, lime	
Paloma	9.5
Ocho Blanco Tequila, lime, agave syrup, Eager Pink Grapefruit Juice, soda	
Old Fashioned	9.5
Buffalo Trace Bourbon Whiskey, demerara sugar, Angostura Bitters	
Bourbon Sour	9
Buffalo Trace Bourbon Whisky, lemon, egg white, Angostura Bitters alternatives: Rum, Amaretto, Vodka, Gin, Tequila	


Spritz & Highballs

Aperol Spritz	8.5
Aperol, Thomson & Scott Organic Prosecco, soda	
East London Spritz	9
East London Liquor Company Gin, Asterly Brothers British Amaro, Eager Pink Grapefruit Juice, lemonade	
Noperol Spritz (alcohol free)	6.5
3/4 oz Spritz Syrup, Noughty Organic Alcohol Free Sparkling Wine & soda	
T&T	9
Corazon Blanco Single Estate Tequila, Schweppes Tonic & grapefruit	
Ginger Dog	9
Copper Dog Blended Scotch Whisky, Schweppes Ginger Ale, yuzu bitters & orange	

Gin & Tonics

East London Liquor Company Brighter Gin with pink grapefruit & juniper	8.5
East London Liquor Company Louder Gin with sage & juniper	8.5
London Fields G&T	9
Tanqueray Flor de Sevilla Gin, Plcon Amer, orange, rosemary	
Isle of Harris Gin with pink grapefruit & sugar kelp aromatic water	9.5

Gin & Tonics are 50ml measures, served with Schweppes Tonic

 Use QR code for full drinks list, including spirits, bottled beers & soft drinks

Wine

Sparkling	125ml	Bottle
Thomson & Scott Brut Prosecco Veneto, Italy / 11% / NV / Organic	7	35
Llopart, Brut Reserva Corpinnat Catalunya / Penedès, Spain / 12% / 2016 / Organic	7.5	40
Llopart, Brut Rosé Corpinnat Catalunya / Penedès, Spain / 12% / 2016 / Organic	8.5	45
Coates & Seely Brut Reserve English Sparkling Wine Hampshire, England / 12% / NV	9.5	50
Coates & Seely Brut Rosé English Sparkling Wine Hampshire, England / 12% / NV	11	60
Lacourte-Godbillon Premier Cru Brut Champagne Écueil, France / 12% / NV		75

White	175ml	Bottle
Tenuta Aurea Pinot Grigio (on tap) Veneto, Italy / 13%	5.40	23
Conde Villar, Vinho Verde Branco Loureiro, Portugal / 10.5%	6.1	26
Marmora, Vermentino di Sardegna Sardinia, Italy / 12.5%	7.2	30
Journey's End, Weather Station Sauvignon Blanc Stellenbosch, South Africa / 13%	8.75	35
Alvear, 3 Miradas, Vino de Pueblo Andalucía / Montilla-Moriles, Spain / 12.5% / orange wine	8.75	35
Bodegas Castro Martin, A2O Albarino Galicia, Spain / 13%	9.4	38
Domaine Paul Nicolle, Chablis Vieilles Vignes Trentino-Alto Adige, Italy / 12.5% / Biodynamic	12.25	50

Red	175ml	Bottle
Tenuta Aurea, Refosco (on tap) Veneto, Italy / 12.5%	5.40	23
Solareña, Barrel Aged Tempranillo Aragon / Cariñena, Spain / 12.5%	6	25
Santa Rita Gran Hacienda, Cabernet Sauvignon Central Valley, Chile / 13%	6.2	26.5
Plaimont, Moonseng Merlot & Manseng Noir Côtes de Gascogne, France / 13%	6.7	28
Argento, Seleccion Malbec Mendoza, Argentina / 13.5%	7.2	30
Domaine Roux Pere et Fils, Les Cotilles Pinot Noir Burgundy, France / 12.5%	8	32.5
Scala, Ciro Rosso Classico Superiore Calabria, Italy / 13.5%	9.4	38
Domaine de L'R, Chinon Canal des Grands Pieces Loire / Anjou-Saumur, France / 12.5%	10.20	40
Bodegas Bhilar, Phincas Rioja Rioja Alavesa, Spain / 14.5%	12.25	50

Rosé	175ml	Bottle
Le Paradou Cinsault Rosé (on tap) Veneto, Italy / 12.5%	5.50	23.5
Domaine Lafage, Côté Rosé, Côtes Catalanes Languedoc-Roussillon, France / 12.5%	6	25

all still wines are also available in 125ml & 250ml glasses