

UPSTAIRS

— at —

THE
CAMBERWELL
ARMS



*“The Camberwell Arms is the perfect place.
We were looked after immaculately and the food was delicious.
The staff are utterly charming and the service is a dream.
As for the buzz downstairs – I wish I lived closer is all I can say.”*

THOMASINA MIERS
FOUNDER, WAHACA



W H Y U S

Events and private hires here at The Camberwell Arms is our (homemade) bread and butter - it's what we do best. We'll give you a dedicated party planner to make sure that the arrangements go smoothly and you'll have experienced and exuberant team members serving you on the night.

Our Chef Director, Michael, oversees the kitchen and the menu, ensuring that your food is second to none and that anything that can be made in house will be. Food and drink can be pre-ordered in advance to help ease the pressure.

Over the years we have welcomed many different styles of events; from birthdays, private dinners, weddings, team building, brand activations and exhibitions – to name just a few.

*“An eclectic, globally influenced mix,
all unified by flavourful,
seasonal ingredients.”*

THE GUARDIAN

ABOUT THE CAMBERWELL ARMS

A proud winner of an Observer Food Monthly award and other notable accolades, the food and quality of our ingredients are at the core of what we do. Chef Director, Michael Davies is at the helm, working alongside Frank Boxer (Frank's Cafe, Peckham) and James Dye (Peckham Springs).

Housed over two floors of a Victorian building, the Camberwell Arms boasts high ceilings, ornate detail, a fireplace and solid wood bars.

THE DETAILS

- Seated: 30 / Standing: 60
- License until 2am
- Feasting & buffet menus available
- Drinks packages upon request

*“Giving people what they want —
and probably more than they expect —
seems the guiding principle”*

FAY MASCHLER
LONDON EVENING STANDARD



We can also cater for events off site for parties of up to 200 people, bringing our signature style of informal, social eating using the best seasonally available products to almost any location.

*“This roomy, rustic pub may be off the
beaten path, but it is well worth seeking out”*

THE TIMES

SAMPLE FEASTING MENU

CHICKEN MENU

Burrata with San Marzano tomatoes
Spit roast chicken, wholegrain mayonnaise, chips & salad
Apricot trifle

Three Courses £30, Two Courses £26 | Max party size 36

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PORCHETTA MENU

Prawns with scotch bonnet butter & Burrata with San Marzano tomatoes
Dry aged Porchetta with house nduja and white beans
Almond cake with strawberries and clotted cream

Three courses £38, Two Courses £34 | Max party size 40

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LAMB MENU

Little artichoke with rocket, pecorino, crumbs and soft egg
Burrata with San Matzano tomatoes
Prawns with scotch bonnet butter

Slow roast Lamb and spring onions, jersey royals, peas & mint

Lemon tart

Three Courses £45, Two Courses £40

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VEGETARIAN MENU

*Burrata with San Marzano tomatoes
Escalivada with aioli, chickpeas and pan con tomate
Almond cake with strawberry and clotted cream*

Three Courses £30, Two Courses £26

Optional cheese course for £6pp

SAMPLE DRINKS PARTY MENU

Gordal olives

Spiced peanuts

Pork fat and scotch bonnet on toast

Fried frigitelli peppers, sea salt and muscatel

Charcuterie and pickled peppers

Whole house baked focaccia

House crudités, Italian fennel, breakfast radishes,
baby gem, heritage carrots, chicory and Cornish new potatoes

Served with taramasalata and olive tapenade for the table

£15 per person

Available on request when ordered in advance

ENQUIRIES



Get in touch to discuss your event or for more information.

We look forward to celebrating with you.

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thecamberwellarms.co.uk

Photos courtesy of parrotandpineapple.com