

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

- 40 seated / 60 standing
- 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 MENUS

Served 'Family Style' in true Camberwell Arms tradition

OPTION A: £35PH

STARTERS

Burrata, pannelle, burnt chilli oil and mint
Charred purple sprouting broccoli, romesco

MAIN COURSE

Porchetta, charred January king cabbage, quince ketchup
Roasted broccolo fiolaro with chickpeas, winter tomatoes and walnut agliata
Cornish potatoes with olive oil and soft herbs

DESSERT

Chocolate and blood orange galette, crème fraiche

OPTION B: £40PH

STARTERS

Burrata, pannelle, burnt chilli oil and mint
Charred purple sprouting broccoli, romesco
Capacollo, crispy sage and fennel honey

MAIN COURSE

Slow roasted salt marsh lamb with porcini braised potatoes, rosemary and aioli
Roasted broccolo fiolaro with chickpeas, winter tomatoes and walnut agliata
Seasonal greens, olive oil, lemon and capers

DESSERT

Chocolate and blood orange galette, crème fraiche

SAMPLE DRINKS PARTY MENU

To be taken by the whole party, for up to 60 guests.

Served along the bar, perfect accompaniment for drinks and informal celebrations.

£15 A HEAD

Gordal olives

Spiced peanuts

Charcuterie and cornichons

Fried cauliflower, sage and pickled raisins

Raclette, spiced tomato jam and rocket sandwiches in house focaccia

Chickpea fritters and aioli

Bitter leaves and anchoiade

Vegetarians are always well accounted for within our set-menus.

Please let us know if there are any additional dietaries.

All dishes are subject to seasonal availability.

ENQUIRIES



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

We look forward to celebrating with you.

65 Camberwell Church St, London SE5 8TR
enquiries@thecamberwellarms.co.uk | 0207 358 4364



thecamberwellarms.co.uk

Event photos courtesy of parrotandpineapple.com