Rated #1 of 50 best Sunday lunches, the Guardian

"Sunday lunch at The Camberwell Arms is a family affair, sharing food and a table with those that you love. Our roasts are designed as feasting style dishes to be taken by more than one person to encourage the conviviality found around the family Sunday table. Whole roast chickens, bubbling, beef and bone marrow pies, slowly roasted lamb shoulders and thickly cut dry aged steaks form the backbone of our Sunday menu."

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Sunday Lunch

•	Frigitelli peppers, pesto, white bean puree, hazelnuts
•	Charred sprouting broccoli, almonds, garam masala, curry leaves £7.6
•	Datterini tomatoes, pappa al pomodoro, marjoram, pecorino £7.8 v
•	Fried bobby beans, smoked cod's roe, chilli, dill
•	Roast lamb breast, charred beetroot, bagna cauda
•	Slip sole, saffron butter
•	Deep fried whole John Dory, chilli sauce, aioli
•	Roast Vesuvio tomato, risotto al salto, stracciatella, basil £17
•	Mussels, octopus, ling, orzo alla norma
•	Grilled pork collar, sage, n'duja braised savoy cabbage, roast potatoes £18
•	Half a spit-roast chicken, cicoria, olives, aioli, roast potatoes £36 For two to share

•	Slow cooked beef osso bucco, chard, capers, green sauce, roast potatoes
•	Lemon and sage roast potatoes
•	Oak leaf lettuce, plum vinaigrette, ricotta salata
•	Braised escarole, chilli vinaigrette
	Desserts
•	Baked apple, chilled rice pudding, almonds
•	Warm chocolate brownie, salted caramel, buttermilk
•	Burnt hazelnut cream, roasted plums£6.2
•	Chocolate sorbet, toasted buckwheat
•	Robiola rochetta, rye cracker, chutney