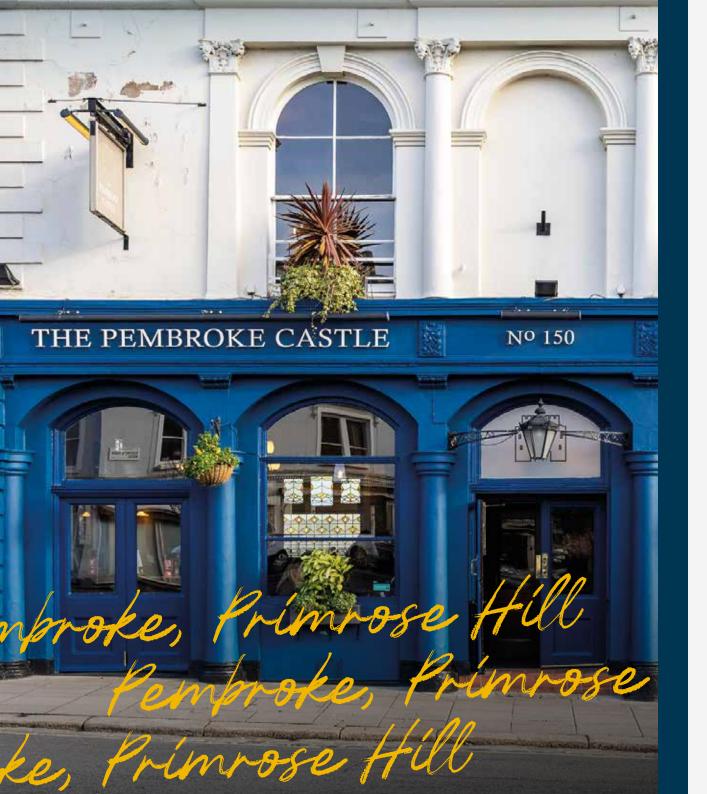


PEMBROKE, PRIMROSE HILL



PEMBROKE, PRIMROSE HILL

Part of the legendary 'Camden Castles', The Pembroke pub is a historic gem located in the heart of Primrose Hill, built in the 19th century to divide rival railway workers. Opened in the late 1860s, our pub combines rich history with a warm, welcoming atmosphere steeped in charm.

Whether you're cosying in for a delicious meal from our menu or sitting back with a refreshing sip in our partially heated and covered beer garden, you'll be sure to enjoy a year-round haven for friends, family and even your four-legged companions in our much-loved London pub.



150 Gloucester Avenue, Camden, Greater London, NW1 8JA pubsmiths.co.uk/pembroke-primrose-hill

FUNCTION ROOM

Available for hire seven days a week, this elegant space has capacity for up to 70 standing or 35 seated guests.

Featuring its own bar, two TV screens and stunning views of Primrose Village, our unique space is perfect for any occasion, whether you're planning an intimate gathering, a lively celebration or a professional event, which can be paired seamlessly with tailored packages to ensure a truly memorable experience.



Capacity: 70 standing | 35 seated





STAGE AREA

Our Stage Area offers the perfect semi-private space for smaller events, set within the vibrant atmosphere of our main bar. With a capacity of up to 20 seated and 30 standing, it's an ideal spot for birthday drinks, family meals, or casual get-togethers.

Available to hire seven days a week, this charming space ensures you can celebrate in style while still soaking up the lively ambiance of The Pembroke.



Capacity: 30 standing | 20 seated

OUTSIDE AREA

Available for hire seven days a week, this elegant space has capacity for up to 120 standing or 60 seated guests.

With stunning views of Primrose Village, our semi-private outdoor space is perfect for any occasion, featuring both open-air and covered areas for gatherings all-year round. Whether you're planning an intimate get-together, a lively celebration or a professional event, this versatile space can be paired with tailored packages to create a truly memorable experience.



Capacity: 120 standing | 60 seated

SAMPLE SET MENU

Enjoy a carefully curated selection of seasonal dishes, perfect for group dining, celebrations or a special night out.

SET MENU

This menu is pre-booked only



STARTERS

Chicken Wings

Tossed in BBQ sauce 410 kcal or hot honey & Buffalo mayo. 448 kcal

Lightly Dusted CalamariWith a sweet chilli, lime & coriander dip.

Rendang Bites (vg) With tikka mayo. 346 kcal

MAINS

We have hand-picked and perfectly paired some of our favourite wines with our dishes

Cheese & Bacon Burger

Served in a soft glazed bun with diced onion & gherkin, iceberg lettuce, burger sauce and ketchup, with skin-on fries.

Choose from beef 1148 kcal or crispy chicken 1241 kcal, with Monterey Jack cheese, streaky bacon and BBQ source

Hand-Battered Fish & Chips

Served with tartare sauce and creamy minted peas. 1669 kcal

+ Bread & Butter (v) 401 kcal
Perfectly paired with our Sauvignon Blanc

Sausages & Mash

Today's award-winning sausage flavour, served with buttery chive mashed potato, braised red cabbage, gravy and caramelised red onion chutney.

Ask a team member for today's options and calorie information.

Hunter's Chicken

Chicken breast topped with streaky bacon, cheese and BBQ sauce, served with chunky chips, onion rings, peas and a dressed salad. 1274 kcal

Perfectly paired with our Chardonnay

Bang Bang Broccoli (v)

Sweet & spicy broccoli with hazelnuts and pomegranate seeds, served with red pepper & sesame hummus and garlic & herb, lime & coriander and sweet chilli dips. 2074 kcal

Butternut Squash Ravioli (vg)

With tomato & herb sauce, mushrooms, truffle oil and a herb crumb. 759 kcal

Perfectly paired with our Chenin Blanc

Veggie Caesar Salad (v)

Crispy coated buttermilk-style Quorn™ fillet with croutons, baby gem lettuce and a Caesar dressing. 869 kcal

DESSERTS

S'mores Chocolate Brownie (v)

With Belgian chocolate sauce, toasted marshmallows, salted caramel sauce and Biscoff" crumbs, with cherry compote and vanilla flavour ice cream. 634 kcal

Crumble of the Day (v)

Today's flavour of classic crumble with a jug of custard. 498 kcal Make it vegan (vg) – switch to non-dairy custard. -19 kcal

Signature Sticky Toffee Sponge (v) With salted caramel sauce and a jug

of custard. 560 kcal Make it vegan (vg) – switch to toffee sauce and non-dairy custard. -95 kcal

WE'RE PART OF A SMALL BATCH



Adults need around 2000 kcal a day.

Do you have any allergies? Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change, and menus do not list all ingredients.

Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% fee from allergens, owing to possible cross-contamination. There is significantisk of cross-contamination in our deep fall fyers. We cannot guarantee that any dishes are free from nut traces. #Fish and poultry dishes may contain bones. All weights are approximate uncooked. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Ingredients are based on standard product formulations, variations may occur.

Calories/nutritional values stated are subject to change.

(V) Suitable for vegetarians. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning (VG) Suitable for vegans (VG-M) Suitable for vegans, however produced in a factory which handles milk and/or egg, with a 'may contain' warning. Images are for illustrative purposes only.



Some of our packages require a minimum number of people to be able to book. Please discuss with us at the time of booking. This menu is available through pre-order only and may require a deposit or full popment to secure the booking. Monagement reserves the right to withdrout/change differs (without notice). All menu temss are subject to availability, and any substitutions will be discussed prior to your booking. Please refet to or utili items and conditions on our veebsite is consequency to inconsequency and items. The conditions are under the consequency of the consequency of the conditions of the conditions are under the conditions.

SAMPLE MEETING PACKAGES

Elevate your workday with our tailored delegate packages, including energising breakfast options, refreshing lunch selections and unlimited tea & coffee to keep productivity flowing.

DAY DELEGATE MENU



Calories based on 1 person.

MEETING SPACE

Includes Tea (v) (with milk) 46 kcal & Coffee (v) (with milk) 46 kcal

with Biscuits (v) See packaging for calorie information

WHY NOT ADD A **CONTINENTAL BREAKFAST**

Croissants (v) With jam & butter. 428 kcal Fresh Fruit Bowl 84 kcal

Yoghurts (v)

See packaging for calorie information

WHY NOT ADD A SANDWICH BUFFET

Coronation Chicken & Rocket 168 keel

Chicken, Bacon & Avocado 210 kcal

Taw Valley Cheddar & Red Onion Chutney (v) 211 kcal

Sweet Potato Falafel Avocado & Tomato (v) 206 kcal

Tomato, Avocado & Mozzarella (v) 225 kcal

Chunky Chips (v) 213 kcal

WE'RE PART OF A SMALL BATCH OF HAND-PICKED LOCALS



Adults need around 2000 kcal a day.

Our day delegate menu is subject to change

Do you have any allergies? Please inform staff of any allergies before placing your order, even if you have eaten the dish before, as ingredients can change and menus do not list all ingredients.

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Our day delegate menu requires a minimum of 10 people to be able to book. Please discuss with us at the time of booking. This menu is available through pre-order only and may require a deposit or full payment to secure the booking. Management reserves the right to withdraw/change offers (without notice). All menu items are subject to availability, and any substitutions will be discussed prior to your booking. Please refer to our full terms and conditions on our website: stonegategroup.co.uk/terms-conditions.

Pubsmiths Day Delegate Menu B1-9

CANAPÉS & BOWL FOOD MENU

Perfect for groups of 10 or more, our canapés & bowl food menu offers a delicious selection of bite-sized flavours and hearty bowls, ideal for sharing. Whether you're hosting a corporate event, a big celebration, or a casual gathering, our menu is designed to impress with fresh, seasonal ingredients and a variety of options to suit all tastes.

CANAPÉS & **BOWL FOOD**



CANAPÉS

Halloumi, Avocado, Olive & Mayo Crostini (V) 112 kcal

Greek-Style Sheese®, Caramelised Onion Chutney & Olive Crostini (VG-M) 58 kcal

King Prawn, Slow-Roasted Tomato & Mayo Crostini 92 kcal

Smoked Salmon & Avocado Crostini 57 kgal

Ibérico Ham Croquettes 90 kcal

Crostini (VG) 98 kcal

BOWL FOOD

MEAT & FISH

Beef Chilli

With nachos, guacamole and sour cream 332 kcal

Duck Gyoza

With sweet sriracha sauce, rocket, pickled red onion, cucumber and coriander 122 keel

Pulled Beef Rib Mac & Cheese Oozing macaroni cheese topped with

BBQ pulled beef rib 792 kcal

VEGAN & VEGETARIAN

Three-Bean Chilli (VG)

With nachos, guacamole and vegan mayo 375 kcal

Mac & Cheese (V)

With a chilli jam and crispy onions

Grilled Halloumi (V)

With tomato & chilli sauce and

skin-on fries 479 kcal

DESSERTS

Mini Caramel Filled Churros (V)

Adults need around 2000 xcus a way (v) vegettemen (va) vegen (VG-M) Made with vegen ingredients; however, produced in a factory which handles non-vegen ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Biscoff is a registered trademark of Lotus Bakeries.

Mini Apple Filled Donuts (V)

With Biscoff sauce 239 kcal

Sausages & Mash

Award-winning! Today's award-winning sausage flavour with buttery chive mashed potato, pickled red onion and rich gravy

Ask a team member for today's options and

Sweet Chilli Chicken

Crispy shredded sweet chilli chicken with long grain rice and coriander

Goat's Cheese Salad (V)

With rocket, slow-roasted tomato, pickled red onion, cucumber and a balsamic glaze 138 kcal

Mushroom & Asparagus Risotto (VG) With Sheese® 329 kcal

Truffle Gnocchi (V) With truffle & roasted butternut squash pesto and Sheese® 407 kcal

Salted Caramel

Cheezecake Bites (VG-M) With raspberry coulis and fresh blueberries 179 kgal

Cucumber, Guacamole & Semi-Dried Tomato Tapenade

Grilled Chicken Skewers With a hot honey Buffalo & mayo squee 168 kcal

Fish & Chins

With skin-on fries and tartare sauce 440 kcal

Marinara Seabass

Grilled Seabass with hasselback potato. tomato & herb marinara sauce and chives 222 kcal

Butternut Squash, Cranberry & Red Onion Tagine (VG)

With quinoa and vegan mayo 291 kcal

Keralan Cauliflower &

Red Pepper Curry (VG) With long grain rice and vegan mayo

Oaty Chocolate & Salted Caramel Brownie (V) 132 kcal

We're part of a small batch of hand-picked locals





DO YOU HAVE ANY ALLERGIES?
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SAMPLE BUFFET MENU

A fantastic choice for larger parties, our buffet menu offers a variety of hot and cold dishes to suit every taste, ensuring a stress-free and delicious dining experience.

SIGNATURE BUFFET MENU



CHOOSE BETWEEN HOUSE OR DELUXE

The perfect buffet for groups of 10 people or more. Calories based on 1 person

HOUSE

Beef Burger Sliders

With streaky bacon, Monterey Jack cheese, burger sauce and iceberg lettuce. 221 kcal

Chicken, Streaky Bacon, Avocado

& Mayo Sandwiches 210 kcal

Crispy Chicken Wings

With BBQ sauce. 116 kcal

Crudités (v)

With a selection of dips. 110 kcal

Cheesy Garlic Ciabatta (v) 326 kcal

Sweet Potato Falafel Bruschetta (v)

With lemon mayo, iceberg lettuce and slow-roasted tomato and chives. 231 kcal

Pork, Chunky Pulled Pork &

Caramelised Onion Sausage Rolls 132 kcal

Roasted Pepper, Feta & Mushroom Burger Sliders (v)

In a glazed bun with iceberg lettuce and hot honey buffalo & mayo sauce. 159 kcal

Vegetable & Sesame Gyoza (v-m)

With Korean BBQ sauce, 76 kcal

DELUXE

Beef Burger Sliders

With streaky bacon, Monterey Jack cheese, burger sauce and iceberg lettuce. 221 kcal

Mozzarella, Tomato & Olive Bruschetta (v)

With a garlic & herb sauce and rocket. 277 kcal

Grilled Chicken Skewers

With a hot honey buffalo & mayo sauce. 168 kcal

Crispy Chicken Wings

With BBQ sauce, 116 kcal

Hand-Battered Fish Goujons

With tartare sauce, 209 kcal

Roasted Pepper, Feta & Mushroom Burger Sliders (v)

In a glazed bun with iceberg lettuce and hot honey buffalo & mayo sauce. 159 kcal

Honey & Mustard Pigs in Blankets 190 kcal

Crudités (v)

With a selection of dips. 110 kcal

Sweet Potato Falafel Bruschetta (v)

With lemon mayo, iceberg lettuce and slow-roasted tomato and chives. 231 kcal

Vegetable & Sesame Gyoza (v-m)

With Korean BBQ sauce, 76 kcal

Crispy Coated Prawns

With a sweet chilli sauce, sweet & sour red

Mini King Prawn Cocktails

Lemon mayo, iceberg lettuce and chives. 67 kcal

WHY NOT ADD?

Chocolate Brownie (v)

With Belgian chocolate sauce, salted caramel sauce & a Biscoff™ crumb. 199 kcal

Salted Caramel Cheesecake (vg-m)

Oaty biscuit base topped with a sweet vegan salted caramel style cheezecake. Drizzled with raspberry coulis with a dusting of icing sugar and mint. 231 kcal

LUNCH BUFFET MENU

The perfect buffet for groups of 10 people or more. Calories based on 1 person

SANDWICHES

Chicken, Bacon & Avocado 210 kcal

Coronation Chicken & Rocket 168 kcal

Taw Valley Cheddar & Red Onion Chutney (v) 211 kcal

Sweet Potato Falafel, Avocado & Tomato (v) 206 kcal

Tomato, Avocado & Mozzarella (v) 225 kcal

Chunky Chips (v) 213 kcal



Our buffet menu is subject to change

Adults need around 2000 kcal a day

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All of our buffet menus require a minimum of 10 people to be able to book. Please discuss with us at the time of booking. This menu is available through pre-order only and more require a deposit or full payment to secure the booking. Management reserves the right to withdraw/change offers (without notice). All menu items are subject to availability, and any substitutions will be discussed prior to your booking. Please refer to our full terms and conditions on our website: stonegategroup.co.uk/terms-conditions.



CONTACT

Pembroke.PrimroseHill@Stonegategroup.co.uk



© 0207 4832927

FIND US



150 Gloucester Avenue, Camden, Greater London NW1 8JA



pubsmiths.co.uk/pembroke-primrose-hill



Tube Stations: Chalk Farm

Points of interest: Camden Town/ Primrose Hill Park/London Zoo



@PembrokeCastle



@PembrokeCastle

OPENING HOURS

Mc	onda	y
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12pm-11pm

Tuesday

12pm-11pm

Wednesday

12pm-11pm

Thursday

12pm-11:30pm

Friday

12pm-12pm

Saturday Sunday

12pm-12pm 12pm-10pm

SERVING FOOD

Monday-Saturday: 12pm-9pm

Sunday: 12pm-8pm

DOG FRIENDLY 🎇



PEMBROKE, PRIMROSE HILL

