

THE
CAMBRIDGE ST.

CAFE x KITCHEN x BAR

WHILST YOU DECIDE

nocarella olives 3.5 v vg / warm sourdough, smoked sea salt butter 4 v
salt cod brandade & black garlic mayo 5 / butternut squash arancini & truffle mayo 4.5 v
padron peppers & rosemary salt 5 v vg / crispy squid & sriracha mayo 7 df

TO START

miso-glazed pork belly, crispy squid
and shiitakes 9.5 df

scallops, chorizo jam, butternut squash,
apple and red amaranth 12.5 gf

burrata, heritage beetroot, apple,
and red vein sorrel 8.5 v gf

seared tuna tataki, avocado, pineapple,
coriander wasabi and sesame 12.5 df

FOR MAINS

guinea fowl, celeriac, trompettes,
hispi cabbage and pickled pear 18.5 gf

venison haunch, pearl barley, salsify,
kale, blackberry and red wine jus 24

sea bream, gnocchi, squash, chanterelles,
cabbage and red amaranth 23

cod, brown shrimps, cauliflower,
sea vegetables and caper butter 22 gf

sage gnocchi, butternut squash,
chanterelles, cavolo nero, chestnuts 16 v

20oz ribeye to share, beer onions,
shiitakes, smoked anchovy butter,
fries and salad 65

SIDES

rosemary fries 4

cajun sweet potato fries 4 .5

garden salad, pickles & house dressing 4

new potatoes & beer onions 4

grilled broccoli & smoked anchovy butter 5.5

seasonal autumn vegetables, chestnuts 6

AFTER DINNER COCKTAILS

cocktails inspired by cult movie posters
at clarendon cocktail cellar.
open downstairs from 5pm 'til late.

*please let us know if you have any allergies or specific dietary requirements.
A discretionary 12.5% service charge will be added to all food bills.*