

THE
CAMBRIDGE ST.
KITCHEN

WEEKDAY LUNCH

available from 11:45am until 3pm

SALADS

roasted cauliflower 12 v
bulgar wheat, hummus, mint
yogurt, halloumi & harissa
+ buttermilk chicken 4

crispy beef 13 df
pickled veg, baby gem,
smoked sweet chilli sauce

salmon gravadlax 14 gf df
wey valley asparagus, pickled
shallots, mesclun salad
and dill mayo

crayfish & white asparagus 16 gf df
grapefruit, peas, green beans,
watercress and lemon dressing

LARGE PLATES

heritage tomatoes 13 v
burrata bruschetta sweet
and sour peppers and basil

parmesan gnocchi 16 v
spring vegetables, goats curd,
wild garlic oil

cajun buttermilk chicken burger 12
dill pickles, sriracha mayo,
rosemary salt fries

crushed avocado 8.5 v
radish, feta, harissa,
toasted sourdough
+ poached egg 1.5
+ smoked salmon 4 | + chorizo 2.5

RICE BOWLS

halloumi 12 v vgo gf
broccoli, banh mi salad,
smoked chilli

miso glazed pork belly 14 df
kimchi, pineapple, radish,
avocado, peanut, coriander

crispy beef 14 df
banh mi salad, radish,
smoked sweet chilli sauce

SIDES

bacon 4 gf df | chorizo 2.5 gf df |
smoked salmon 4 gf df | egg 1.5 |
avocado 4 | sourdough 1 gfo | green
salad 4 v | rosemary fries 4 df v |
cajun sweet potato fries 4.5 df v

SOMETHING SWEET?

please ask for our dessert menu

*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.*

THE
CAMBRIDGE ST.

KITCHEN

WEEKDAY DRINKS

WORKSHOP COFFEE

espresso single/double 2.2/2.4
macchiato single/double 2.3/2.6
americano 2.6
flat white 2.8
latte /cappucino 3
rose latte /chai latte /mocha 3.75
hot chocolate 4
+almond/oat/soya milk +0.5

rare tea co. pot of tea 3
*english breakfast, earl grey, peppermint,
chamomile, lemon blend,
darjeeling, green tea*

JUICES, SMOOTHIES & SOFTS

orange 3.75
raspberry & orange 4.5
orange, carrot & ginger/kale, apple & lemon 4.5
daily juice - please ask for today's special

press smoothie - immunity 6
banana, apple, lemon, turmeric,
cayenne echinacea

press smoothie - supergreens 6
apple, spinach, avocado,
cucumber, moringa

press smoothie - berry recovery 6
strawberry, blueberry, raspberry, lime,
banana, coconut milk

homemade raspberry soda 4
raspberry, soda, sugar, lemon

kingsdown elderflower presse 3.5

DRAUGHT BEER

fourpure, london, indy lager, 4.4% 5.5
fourpure, london, juicebox citrus ipa, 6% 6.5
little creatures, australia, pale ale 5.2% 6

BOTTLES & CANS

beavertown neck oil IPA, 5.2%, 5.5
urban orchard, dry apple cider, london 5% 5

WINE

175ml/500ml/750ml

white

verdejo, 2017, spain,12% 6.5/17/25
arinto branco, loudeiro, 2017,pt,12.5% 6.75/19.5/27
chenin blanc, 2017, s.a,13.5% 7/20/29
sauvignon, 2018, n.z, 12.5% 7.5/21.5/31
passerina, abruzzo, 2017, italy,13% 8/22.50/33
pinot grigio, 2016, italy, 13% 10.5/29.5/43

red

graciano, 2016, spain,13% 6.5/17/25
grenache, 2017, france, 12.5% 7/19.75/27
refosco, 2017, italy, 12.5% 8/22.5/32
malbec, cahors, 2017, fr, 13.5% 9/25/35
frappato, nero d'avola,2017, 13.5% 9.25/26/37
pinot noir, 2017, chile,13.5% 9.75/27.5/38

rosé

cinsault, la vie en rose, 2017, fr, 12.5% 7/19/28

sparkling

la vita sociale, prosecco, it 11% 7/33
champagne levasseur, brut, fr, 12% 14/80
nyetimber, classic cuvée, sussex, uk 12% 85
veuve clicquot, brut, fr, 12.5% 99
veuve clicquot rose, fr, 12.5% 120

COCKTAILS

gin & tonic

beefeater 8/east london liquor company 8.5/
plymouth 9/hendricks 10/fishers 13

pink g&t 8.5

beefeater gin, rose syrup, lemon, aromatic tonic

bellini 8

raspberry, prosecco

aperol spritz 9

aperol, prosecco, soda, orange

kir royale 15

cassis, champagne levasseur

bloody mary 8.5 vg gf

vodka, tomato, worcester, chipotle, lemon, celery

espresso martini 9.5

workshop coffee, havana 3yrs, kahlua, sugar syrup