

THE
CAMBRIDGE ST.

CAFE x KITCHEN x BAR

WHILST YOU DECIDE

spiced mixed nuts 3
house marinated olives 3.5 v
warm sourdough, smoked sea salt butter 4
feta stuffed peppers 7
padron peppers, rosemary salt 5 v vg
crispy squid, sriracha mayo 6.5

TO START

salmon gravadlax, wye valley asparagus,
pickled shallots, rocket and dill mayo 8.5 gf df

beef tartare, pickled onions,
smoked beets and sourdough 10 df

burrata, heritage tomato, olive, basil
and balsamic 8/12 v gf

seared tuna tataki, avocado, watermelon,
wasabi and sesame 12.5/16.5 df

FOR MAINS

grass-fed beef burger, cheddar, dill
pickles, tomato relish, slaw and fries 14

corn-fed chicken, asparagus, broad
beans, new potatoes and chicken jus 20 gf

lamb rump, aubergine, grelot onion,
salsa verde and rosemary jus 22 gf

roast cod, chorizo, piperade,
grilled courgette and saffron aioli 18 gf

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

8oz sirloin steak, beer onions, malted
shiitakes, smoked anchovy butter, fries 26

SIDES

rosemary fries 3 | cajun sweet potato fries 3

grilled broccoli & smoked anchovy butter 5

grilled asparagus & truffle pesto 6

new potatoes 4

mesclun salad 3

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.*