

THE
CAMBRIDGE ST.

CAFE x KITCHEN x BAR

WHILST YOU DECIDE

house marinated olives 3.5 v / warm sourdough, smoked sea salt butter 4
feta stuffed peppers 6.5 / padron peppers, rosemary salt 5 v vg
charcuterie, house pickles and sourdough 7 / crispy squid, sriracha mayo 7

TO START

stone bass ceviche, braised octopus,
crispy squid, piquillo pepper 10/17.5 df

beef tartare, balsamic pickled onions,
smoked beets and sourdough 9/14 df

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

burrata, heritage tomato, olive, basil
and smoked balsamic 8.5 /12.5 v gf

FOR MAINS

roast cod, chorizo, sweet peppers,
grilled courgette and saffron aioli 18 gf

corn-fed chicken, smoked bacon, peas,
baby gem, new potatoes, radish 20 gf

lamb rump, courgette, aubergine,
piquillo pepper and rosemary jus 23 gf

thyme gnocchi, pea, broad bean,
mushroom, goats curd and mint 16 v

grass-fed beef burger, cheddar, dill pickles,
tomato relish, slaw and fries 15

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

SIDES

rosemary fries 3.5

sweet potato fries 3 .5

grilled broccoli & smoked anchovy butter 5

new potatoes & beer onions 4

green salad & house dressing 4

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.*