

THE  
**CAMBRIDGE ST.**

CAFE x KITCHEN x BAR

**WHILST YOU DECIDE**

squash arancini & truffle mayo 4.5 v / salt cod brandade & black garlic mayo 5  
london sourdough & smoked sea salt 4 v / nocellara olives 3.5 gf df vg  
padron peppers & rosemary salt 5 df vg / crispy squid & sriracha mayo 7 df

**TO START**

**venison pâté 7**

chestnut mushrooms, pickled onions,  
truffle mayo and toasted sourdough

**miso glazed pork belly 10 df**

kimchi, bbq pineapple, avocado,  
sesame and peanuts

**grilled mackerel 8.5 gf**

pickled cucumber, fennel & radish  
salad and dill mayo

**smoked haddock 8 gf**

poached quail's egg, curried potato  
salad and lime crème fraiche

**beetroot salad 8 gf v**

goat cheese mousse, candied pecans,  
apple and smoked balsamic dressing

**FOR MAINS**

**butternut squash risotto 16 v**

goat curd, pumpkin seeds, amorette, sage,  
hazelnut & truffle pesto

**scottish halibut 25 gf**

roasted cauliflower, winter cabbage, wild  
mushrooms and truffle butter

**duck breast 21**

spring roll, smoked beetroot, red chard and  
pickled blueberries

**venison haunch 24**

pearl barley, salsify, kale, pickled blackberries  
and red wine sauce

**roasted cod 23 gf**

brown shrimps, celeriac, sea vegetables, new  
potato and caper butter

**6oz grass-fed beef burger 16**

mature cheddar, smoked bacon, gem  
lettuce, tomato relish, dill pickles and  
rosemary fries

**28-day dry aged 8oz rump steak 24**

green salad and rosemary fries

**28-day dry aged 20oz ribeye to share 65**

shiitake mushrooms, beer onions, smoked  
anchovy butter, salad and rosemary fries

**SIDES**

**rosemary fries 4 v df**

cajun sweet potato fries 4.5 v df

new potatoes & beer onions 4 v

grilled tender stem broccoli &  
smoked anchovy butter 5.5 v gf

mixed leaf salad 4

*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.*