

THE
CAMBRIDGE ST.

CAFE x KITCHEN x BAR

BITES

house marinated olives 3.5 v
warm sourdough, smoked sea salt butter 4
padron peppers, rosemary salt 5 v vg
feta stuffed peppers 5

TO START

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

wye valley asparagus, salmon gravadlax,
pickled shallots, rocket and dill mayo 9 gf df

beef tartare, pickled onions,
smoked beets and sourdough 8.5 df

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

sticky miso pork belly, squid,
malted shiitakes and coriander 10/16 df

FOR MAINS

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

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

corn-fed chicken, asparagus, broad beans,
jersey royals and chicken jus 22 gf

lamb rump, aubergine, grelot onion,
salsa verde and rosemary jus 24 gf

8oz sirloin steak, beer onions, malted
shiitakes, smoked anchovy butter 22

SIDES

rosemary fries 3 | cajun sweet potato fries 3
grilled broccoli & smoked anchovy butter 5
grilled asparagus & truffle pesto 6
jersey royals 5 | 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.*