

THE  
**CAMBRIDGE ST.**

KITCHEN

**WEEKEND BRUNCH**

available from 8am until 4pm

**granola & yoghurt bowl 7**

greek yoghurt, mango,  
passionfruit, pomegranate,  
hazelnut granola

v

**toast & preserves 4.5**

sourdough, butter and jam

gfo dfo

**pancakes with  
streaky bacon 12**

maple, apple & cinnamon

**pancakes with berry compote 11**

vanilla crème fraiche

v

**daily pastries**

croissant 2.75

pain au chocolat 3.25

pain au raisin 3.25

**eggs on toast 7.5**

poached, scrambled or fried  
eggs on toasted sourdough

v gfo dfo

**smoked salmon &  
truffle scrambled eggs 15.5**

served on toasted sourdough

gfo

**crushed avocado 8.5**

radish, feta, harissa,  
toasted sourdough

+ poached egg 1.5

+ chorizo 2.5

+ smoked salmon 4

gfo v

**the full 12**

any style eggs, portobello,  
cumberland, streaky bacon,  
black pudding, baked beans,  
grilled tomato, sourdough

**SIDES**

bacon 4 gf df | chorizo 2.5 gf df | smoked salmon 4 gf df | sausage 2.5 df |  
tomato 1 gf df vg | mushroom 1.5 gf df vg | egg 1.5 gf df v | baked beans 1 gf df vg |  
black pudding 1.5 | avocado 4 gf df vg | sourdough 1 gfo

*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

**WEEKEND LUNCH**

available from 11:45am until 4pm

**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

**PLATES**

**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

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

**SIDES**

rosemary sea salt fries 4 | cajun sweet potato fries 4.5 | Green salad, house dressing 4

**DESSERTS**

**vanilla mousse 7.5 v**  
strawberries, rose, kafir lime,  
raspberry sorbet

**chocolate brownie 7.5 v**  
peanut praline, malt,  
salted caramel ice cream

**hazelnut sponge 7.5 v**  
caramelised white chocolate,  
honeycomb ice cream

**WEEKENDS ALWAYS  
CALL FOR COCKTAILS!**

**campbell's tomato soup 9.5**  
bacon-maker's mark bourbon,  
tomato, lemon, celery, barbecue  
tincture, worcester & pepper sauce

**cold brew martini 9.5**  
pop corn-fair vodka, fair coffee,  
amaro montenegro & cold brew coffee

*Please ask to see the full menu*

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