

THE
CAMBRIDGE ST.

CAFE x KITCHEN x BAR

BITES

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

STARTERS

burrata 11 v

heritage tomatoes, sweet & sour peppers, charred onion and olives

salmon gravadlax 9.5 gf df

wye valley asparagus, dill mayonnaise, pickled shallots and watercress

scallops 14

white asparagus, cucumber, buttermilk, elderflower and dill sauce

miso glazed pork belly 10.5 df

kimchi, bbq pineapple, avocado, sesame and peanuts

MAINS

parmesan gnocchi 16 v

fricasee of spring vegetables, goats curd and wild garlic

using vegetarian parmesan

chalk stream trout 20 gf

violet artichoke, jersey royal, cucumber, olives and rocket pesto

stone bass 24 gf

roasted cauliflower, caper, raisin, pomegranate, samphire and curry mayo

corn fed chicken breast 23 gf

wye valley asparagus, jersey royals, morels and chicken jus

welsh lamb rump 26 gf

aubergine, grelot onion, charlotte potato, wild garlic and rosemary jus

steak & chips 24 gf

28-day aged 8oz Denham vale rump steak, mesclun leaf salad and rosemary fries

ribeye to share 60 gf

beer onions, malted shiitakes, smoked anchovy butter, leaf 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

asparagus & truffle pesto 6.5

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.*