

CAMBRIDGE

STREET

BITES

london sourdough & smoked sea salt 4 v / nocellara olives 4 gf df vg / padron peppers & rosemary salt 5 df vg / miso pork belly bun 5 / crispy chilli beef with peanut & sesame 8 df

STARTERS

butternut squash & sage arancini 6 v
truffle mayo, sorrel

crispy squid 10 df
sriracha mayo, coriander cress

stonebass ceviche 12.5 df
squid, octopus, piquillo pepper, mango, lime

tuna tataki 12.5 df
avocado, watermelon, radish, wasabi, sesame

burrata 10 v gf
heritage tomatoes, sweet & sour peppers, charred onions and olives

miso glazed pork belly 10 df
kimchi, bbq pineapple, avocado, sesame and peanuts

charcuterie 7 df
chorizo, salami, parma ham, house pickles, london sourdough

SIDES

rosemary fries 4 v df

cajun sweet potato fries 4.5 v df

buttered new potatoes 4 v

grilled tender stem broccoli 5 v gf

mixed leaf salad & house dressing 4

MAINS

parmesan gnocchi 16 v
fricassee of spring vegetables, goats curd and mint oil
using vegetarian parmesan

cod 24 gf
roasted cauliflower, caper, raisin, pomegranate, samphire, curry mayo

chalk stream trout 20 gf
violet artichoke, jersey royal, cucumber, olive and rocket pesto

welsh lamb rump 24 gf
aubergine, courgette, piquillo pepper, grelot onion, rosemary jus

iberico pork pluma 25 gf
glazed cheek, blood peach, fennel, almond and red wine mustard jus

roasted cauliflower 14 v
bulgar wheat, hummus, mint yogurt, curry mayo, broccoli & halloumi

steak & chips 24 gf
28-day aged 8oz Denham vale rump steak, mesclun leaf salad and rosemary fries

6oz grass-fed beef burger 16
mature cheddar, smoked bacon, gem lettuce, sriracha mayo, dill pickles, rosemary salt fries

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.