

# BREAKFAST

CAMBRIDGE ST. KITCHEN BREAKFAST	14		
<i>Cumberland sausage, streaky bacon, black pudding, baked beans, eggs, oyster mushrooms, tomato relish, toast</i>			
CAMBRIDGE ST. KITCHEN VEGGIE BREAKFAST	10		
<i>Eggs, tomato relish, oyster mushrooms, baked beans, feta, spinach</i>			
EGGS BENEDICT, ROYALE OR FLORENTINE	10/10/9		
<i>Poached eggs, hollandaise sauce, toasted muffin, with ham, salmon or spinach</i>			
SMOKED SALMON, SCRAMBLED EGG, TOASTED RYE	10		
AVOCADO TOAST	10		
<i>Poached eggs, crushed avocado, chilli, rye bread</i>			
PANCAKES, SMOKED STREAKY BACON, MAPLE SYRUP	10		
PANCAKES, VANILLA CRÈME FRAICHE, BERRIES	8.5		
ANY STYLE EGGS	8		
<i>Toasted Rye</i>			
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BIRCHER MUESLI, VANILLA CRÈME FRAICHE, BERRIES	7		
PORRIDGE, WHISKEY CARAMEL, PISTACHIOS	7		
CROISSANT	2.5		
PAIN AUX CHOCOLAT, PAIN AUX RAISINS OR ALMOND CROISSANT	3		
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<b>EXTRAS</b>			
CUMBERLAND SAUSAGES	4	AVOCADO	4
SMOKED BACON	4	TOASTED SOURDOUGH	4
SMOKED SALMON	4	SPINACH	4

We use local, free-range and organic ingredients wherever possible. Please speak to a member of staff if there's anything you are allergic to or would rather not eat and we'll be happy to advise.

Head Chef: Elliot Miller