

THE
CAMBRIDGE ST.

CAFE x KITCHEN x BAR

DINNER SERVED FROM 6PM

BITES

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

TO START

burrata, beets, kumquat and fennel salad
with smoked tomato oil 10 v gf

goat's curd, mesclun leaves, endive, pear,
pickled walnuts and vinaigrette 7 v gf

bbq mackerel, pickled cucumber,
radish, buttermilk and dill 9 gf

seared tuna tataki, avocado, charred
pineapple, wasabi and sesame 12.5 / 16

roast quail, bacon jam, heritage carrots
and *hazelnut* dukkah 10

sticky miso belly pork, squid,
malted shiitake and coriander 12 / 22 df

FOR MAINS

asian-spiced cauliflower, tabbouleh,
onion bhaji and minted yoghurt 14 v

grilled hispi, crushed sweet potato,
chickpea salsa, kimchi mayo, wasabi
and sesame 14 v df gf

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miso glazed cod, pickled daikon,
roasted cauliflower, capers, curried shallots
and pomegranate 16

halibut, mussels, bok choy, salty fingers,
coconut and lemongrass broth 18 gf

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sirloin steak, beer onions, malted
shiitakes and smoked anchovy butter 22

barbary duck breast, leg pastilla,
rhubarb & ginger compote, watermelon
radish and spiced jus 18

SIDES

rosemary fries 3 | cajun sweet potato fries 3
smoked tomato salad 3
grilled broccoli & smoked anchovy butter 5
new potatoes & beer onions 5

please let us know if you have any allergies or specific dietary requirements.

For Kids

2 COURSES £8

mini burger and fries

mini mushroom burger and fries v

cod goujons and fries

seasonal soup with torn sourdough v

PUDDINGS

daily tray bake with ice cream

2 scoops of ice cream or sorbet gf

Desserts

rum poached pineapple, vanilla mousse,
coconut ice cream 6.5 v

dark chocolate mousse, malt,
lime, salted caramel ice cream 7

ginger financier, yorkshire rhubarb,
apple, vanilla ice cream 6.5 v

selection of british & french cheeses,
seasonal garnishes, fennel & raisin bread 15 v

3 scoops of seasonal ice creams & sorbets 4.5 v gf

DIGESTIF

cognac, maxime trijol vs 4.5 / 8

remy martin vsop 5.5 / 9.5

limoncello 4 / 7

tokaji, mad, hungary 5 / 9

sauternes, france 5 / 9

port, fine tawny 10yr 5.5 / 9.5

TEA & COFFEE

espresso single / double 2/2.3

macchiato single/double 2.1/2.4

americano 2.5

flat white 2.7

latte / cappucino 3

irish coffee 8.5

baileys coffee 8.5

kahlua coffee 8.5