

Eat

BITES

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

PLATES

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

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

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

ROAST

roast beef 20 gf

roast half chicken 20 gf

roast miso cauliflower 16 v vg gf

all served with roast potatoes, seasonal veg
and a yorkshire pudding

PUDDINGS

chocolate brownie 5
peanut praline, salted caramel ice cream

vanilla mousse 5
with berries, *amoretti* and raspberry sorbet

apple crumble 5
with vanilla ice cream

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

follow us on instagram @thecambridgest

Eat

BREAKFAST SERVED FROM 8 - 11:45AM

BOWLS & GRAINS

granola bowl 7 gf

greek yoghurt, mango, blueberries
and coconut flakes

acai bowl 8.5 gf df

frozen acai, banana, berries, London honey,
coconut flakes and bee pollen

spiced porridge 7 vg

almond milk porridge,
cacao nibs, banana and pomegranate

BAKERY

toast 4.5

sourdough/rye, butter and jam

daily pastries, muffins & tray bakes

EGGS

on toast 7 v

poached, scrambled or fried eggs
with toasted sourdough

PLATES

the full 12

poached eggs, portobello, cumberland,
streaky bacon, black pudding, our ketchup
and toasted sourdough

avocado toast 11 v gf

poached eggs, lemon, coriander & chilli
and toasted rye

+ chorizo 3

sweet corn fritters 9 v

cherry tomatoes, rocket, minted yoghurt

pancakes

streaky bacon, maple,
apple & cinnamon 12

OR

vanilla crème fraiche & berries 10 v

EXTRAS

streaky bacon 3 / oak smoked salmon 4
chorizo 3 / smashed avocado 2.5 / egg 1.5

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Drink

HORSHAM COFFEE

espresso single/double 2/2.3
macciato single/double 2.1/2.4
americano 2.5
flat white 2.7
latte /cappucino 3
rose latte /chai latte /mocha 3.5
hot chocolate 3.5
+almond/soya milk +0.5

rare tea co. pot of tea 2.75
*english breakfast, earl grey, peppermint,
chamomile, lemon blend, darjeeling,
green tea*

JUICES & SPRITZES

orange 3.5
kale, apple & lemon 4.5
orange, carrot & ginger 4.5
daily juice - please ask for today's special

darjeeling ltd. 5
royal flush kombucha, apricot
0% abv

lingonberry soda 4.5
organic lingonberry cordial, soda, mint
0% abv

FROM OUR FRIDGE

the real kombucha 4.75
dry dragon/royal flush
jax coco 4
100% coconut water
neck oil ipa, 5.4% 5
urban orchard london apple cider 4.8% 5

ON TAP

house fizz 5/19/25
house red 5.75/16/23
house white 5.75/16/23
freedom lager 3.8

WINE

175ml/500ml/bottle

white

vinho verde, portugal, 12.5% 6/17/25
passerina, abruzzo, italy, 13% 7/19/28
sauvignon, marlborough, nz, 12.5% 7.5/21/31
chenin blanc, black elephant, s.a, 13.5% 8/23/33

red

grenache, languedoc, france, 12.5% 6/17/25
shiraz, barbera, s.a, 14% 7/19/28
pinot noir, chile, 14% 7.5/21/31
malbec, cahors, france, 13.5% 8/23/33

sparkling & rosé

champagne levasseur, brut, 12.5% 11.5/55
cinsault, la vie en rose, france, 12.5% 6.5/18/26

COCKTAILS

bellini 7
apricot, fizz

house spritz 8
lemongrass aperol, fizz

bloody mary 8.5
vodka, tomato, worcester, chipotle, lemon, celery

espresso martini 8.5
rum, horsham's espresso, coffee liqueur, sugar

rosemary collins 8.5
rosemary vodka, lemon, tonic

basil g&t 8.5
gin, basil, lime, black pepper, aromatic tonic

+ **BOTTOMLESS FIZZ/BEER/WINE 25pp**

11-4pm

to be taken by the whole table | 2hr sittings

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