

Sunday Breakfast

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

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

follow us on instagram @thecambridgest

Sunday Lunch

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

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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

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