

THE
CAMBRIDGE ST.

CAFE x KITCHEN x BAR

WHILST YOU DECIDE

squash arancini & truffle mayo 4.5 v / salt cod brandade & black garlic mayo 5
london sourdough & smoked sea salt 4 v / noccellara olives 3.5 gf df vg
padron peppers & rosemary salt 5 df vg / crispy squid & sriracha mayo 7 df

TO START

venison pâté 9

chestnut mushrooms, pickled onions,
truffle mayo and toasted sourdough

miso glazed pork belly 12.5 df

kimchi, bbq pineapple, avocado,
sesame and peanuts

grilled mackerel 8 gf

pickled cucumber, fennel & radish
salad and dill mayo

smoked haddock 8.5 gf

poached quail's egg, curried potato
salad and lime crème fraiche

beetroot salad 8.5 gf v

goat cheese mousse, candied pecans,
apple and smoked balsamic dressing

FOR MAINS

butternut squash risotto 16 v

goat curd, pumpkin seeds, amorette, sage,
hazelnut & truffle pesto

scottish halibut 25 gf

roasted cauliflower, winter cabbage, wild
mushrooms and truffle butter

duck breast 22

spring roll, smoked beetroot, red chard and
pickled blueberries

venison haunch 24

pearl barley, salsify, kale, pickled blackberries
and red wine sauce

roasted cod 23 gf

brown shrimps, celeriac, sea vegetables, new
potato and caper butter

6oz grass-fed beef burger 16

mature cheddar, smoked bacon, gem
lettuce, tomato relish, dill pickles and
rosemary fries

28-day dry aged 8oz rump steak 23

green salad and rosemary fries

28-day dry aged 20oz ribeye to share 65

shiitake mushrooms, beer onions, smoked
anchovy butter, salad and rosemary fries

SIDES

rosemary fries 4 v df

cajun sweet potato fries 4.5 v df

new potatoes & beer onions 4 v

grilled tender stem broccoli &
smoked anchovy butter 5.5 v gf

*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.*