

THE
CAMBRIDGE ST.

KITCHEN

WEEKDAY BREAKFAST

available until 11:45am

granola & yoghurt bowl 7

greek yoghurt, mango,
passionfruit, pomegranate,
hazelnut granola

v

toast & preserves 4.5

sourdough, butter and jam

gfo dfo

**pancakes with
streaky bacon 12**

maple, apple & cinnamon

pancakes with berry compote 11

vanilla crème fraiche

v

daily pastries

croissant 2.75

pain au chocolat 3.25

pain au raisin 3.25

eggs on toast 7.5

poached, scrambled or fried
eggs on toasted sourdough

v gfo dfo

**smoked salmon &
truffle scrambled eggs 15.5**

served on toasted sourdough

gfo

crushed avocado 8.5

radish, feta, harissa,
toasted sourdough

+ poached egg 1.5

+ chorizo 2.5

+ smoked salmon 4

gfo v

the full 12

any style eggs, portobello,
cumberland, streaky bacon,
black pudding, baked beans,
grilled tomato, sourdough

SIDES

bacon 4 gf df | chorizo 2.5 gf df | smoked salmon 4 gf df | sausage 2.5 df |
tomato 1 gf df vg | mushroom 1.5 gf df vg | egg 1.5 gf df v | baked beans 1 gf df vg |
black pudding 1.5 | avocado 4 gf df vg | sourdough 1 gfo

*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.*

THE
CAMBRIDGE ST.
KITCHEN

WEEKDAY LUNCH

available from 11:45am until 3pm

SALADS

roasted cauliflower 12 v
bulgar wheat, hummus, mint
yogurt, halloumi & harissa
+ buttermilk chicken 4

crispy beef 13 df
pickled veg, baby gem,
smoked sweet chilli sauce

salmon gravadlax 14 gf df
wey valley asparagus, pickled
shallots, mesclun salad
and dill mayo

crayfish & white asparagus 16 gf df
grapefruit, peas, green beans,
watercress and lemon dressing

LARGE PLATES

heritage tomatoes 13 v
burrata bruschetta sweet
and sour peppers and basil

parmesan gnocchi 16 v
spring vegetables, goats curd,
wild garlic oil

cajun buttermilk chicken burger 12
dill pickles, sriracha mayo,
rosemary salt fries

crushed avocado 8.5 v
radish, feta, harissa,
toasted sourdough
+ poached egg 1.5
+ smoked salmon 4 | + chorizo 2.5

RICE BOWLS

halloumi 12 v vgo gf
broccoli, banh mi salad,
smoked chilli

miso glazed pork belly 14 df
kimchi, pineapple, radish,
avocado, peanut, coriander

crispy beef 14 df
banh mi salad, radish,
smoked sweet chilli sauce

SIDES

bacon 4 gf df | chorizo 2.5 gf df |
smoked salmon 4 gf df | egg 1.5 |
avocado 4 | sourdough 1 gfo | green
salad 4 v | rosemary fries 4 df v |
cajun sweet potato fries 4.5 df v

SOMETHING SWEET?

please ask for our dessert menu

THE
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KITCHEN

WEEKEND BRUNCH

available from 8am until 4pm

granola & yoghurt bowl 7

greek yoghurt, mango,
passionfruit, pomegranate,
hazelnut granola

v

toast & preserves 4.5

sourdough, butter and jam

gfo dfo

**pancakes with
streaky bacon 12**

maple, apple & cinnamon

pancakes with berry compote 11

vanilla crème fraiche

v

daily pastries

croissant 2.75

pain au chocolat 3.25

pain au raisin 3.25

eggs on toast 7.5

poached, scrambled or fried
eggs on toasted sourdough

v gfo dfo

**smoked salmon &
truffle scrambled eggs 15.5**

served on toasted sourdough

gfo

crushed avocado 8.5

radish, feta, harissa,
toasted sourdough

+ poached egg 1.5

+ chorizo 2.5

+ smoked salmon 4

gfo v

the full 12

any style eggs, portobello,
cumberland, streaky bacon,
black pudding, baked beans,
grilled tomato, sourdough

SIDES

bacon 4 gf df | chorizo 2.5 gf df | smoked salmon 4 gf df | sausage 2.5 df |
tomato 1 gf df vg | mushroom 1.5 gf df vg | egg 1.5 gf df v | baked beans 1 gf df vg |
black pudding 1.5 | avocado 4 gf df vg | sourdough 1 gfo

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KITCHEN

WEEKEND LUNCH

available from 11:45am until 4pm

RICE BOWLS

halloumi 12 v vgo gf
broccoli, banh mi salad,
smoked chilli

miso glazed pork belly 14 df
kimchi, pineapple, radish,
avocado, peanut, coriander

crispy beef 14 df
banh mi salad,
radish, smoked sweet
chilli sauce

PLATES

roasted cauliflower 12 v
bulgar wheat, hummus, mint
yogurt, halloumi & harissa
+ buttermilk chicken 4

crispy beef 13 df
pickled veg, baby gem,
smoked sweet chilli sauce

cajun buttermilk chicken burger 12
dill pickles, sriracha mayo,
rosemary salt fries

SIDES

rosemary sea salt fries 4 | cajun sweet potato fries 4.5 | Green salad, house dressing 4

DESSERTS

vanilla mousse 7.5 v
strawberries, rose, kafir lime,
raspberry sorbet

chocolate brownie 7.5 v
peanut praline, malt,
salted caramel ice cream

hazelnut sponge 7.5 v
caramelised white chocolate,
honeycomb ice cream

**WEEKENDS ALWAYS
CALL FOR COCKTAILS!**

campbell's tomato soup 9.5
bacon-maker's mark bourbon,
tomato, lemon, celery, barbecue
tincture, worcester & pepper sauce

cold brew martini 9.5
pop corn-fair vodka, fair coffee,
amaro montenegro & cold brew coffee

Please ask to see the full menu

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THE
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DINNER

available from 6pm until 10pm

BITES

london sourdough & smoked sea salt 4 v / nocellara olives 4 gf df vg / padron peppers & rosemary salt 5 df vg / squash arancini & truffle mayo 4.5 v / crispy squid & sriracha mayo 7 df

STARTERS

burrata 11 v

heritage tomatoes, sweet & sour peppers, charred onion and olives

salmon gravadlax 9.5 gf df

wye valley asparagus, dill mayonnaise, pickled shallots and watercress

scallops 14

white asparagus, cucumber, buttermilk, elderflower and dill sauce

miso glazed pork belly 10.5 df

kimchi, bbq pineapple, avocado, sesame and peanuts

MAINS

parmesan gnocchi 16 v

fricasee of spring vegetables, goats curd and wild garlic

using vegetarian parmesan

chalk stream trout 20 gf

violet artichoke, jersey royal, cucumber, olives and rocket pesto

stone bass 24 gf

roasted cauliflower, caper, raisin, pomegranate, samphire and curry mayo

corn fed chicken breast 23 gf

wye valley asparagus, jersey royals, morels and chicken jus

welsh lamb rump 26 gf

aubergine, grelot onion, charlotte potato, wild garlic and rosemary jus

steak & chips 24 gf

28-day aged 8oz Denham vale rump steak, mesclun leaf salad and rosemary fries

ribeye to share 60 gf

beer onions, malted shiitakes, smoked anchovy butter, leaf 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

asparagus & truffle pesto 6.5

mixed leaf salad 4

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