

BREAKFAST

CAMBRIDGE ST. KITCHEN BREAKFAST		14
<i>Cumberland sausage, streaky bacon, black pudding, baked beans, eggs, oyster mushrooms, tomato relish, toast</i>		
CAMBRIDGE ST. KITCHEN VEGGIE BREAKFAST		11
<i>Feta, spinach, baked beans, eggs, oyster mushrooms, tomato relish, toast</i>		
CSK BREAKFAST BURGER		10
<i>Cumberland sausages, smoked bacon, black pudding, tomato relish, fried egg</i>		
EGGS BENEDICT, ROYALE OR FLORENTINE		11/10/9
<i>Poached eggs, hollandaise sauce, toasted muffin, with ham, salmon or spinach</i>		
SALMON GRAVADLAX BAGEL		11
<i>Dill mayonnaise, pickled shallots, rocket</i>		
SMOKED SALMON, SCRAMBLED EGG, TOASTED SOURDOUGH		10
AVOCADO TOAST		11
<i>Poached eggs, crushed avocado, chilli, rye bread</i>		
ANY STYLE EGGS		10
<i>Toasted Sourdough</i>		
PANCAKES <i>Bacon & maple syrup OR berries & vanilla crème fraiche</i>		10/8.5
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BIRCHER MUESLI, VANILLA CRÈME FRAICHE, BERRIES		7
PORRIDGE, WHISKEY CARAMEL, PISTACHIOS		7
CROISSANT		2.5
PAIN AUX CHOCOLAT, PAIN AUX RAISINS OR ALMOND CROISSANT		3
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EXTRAS		
CUMBERLAND SAUSAGES	4	AVOCADO 4
SMOKED BACON	4	TOASTED SOURDOUGH 4
SMOKED SALMON	4	SPINACH 4

We use local, free-range and organic ingredients wherever possible. Please speak to a member of

LUNCH



Heritage Tomato Salad - *Grilled peppers, charred onions, focaccia, balsamic* 10

Tuna Tataki - *Watermelon, avocado, wasabi, coriander, sesame* 11

Crayfish Salad - *Fennel, grapefruit, green beans, peas, lemon dressing* 14

Salmon Gravavlax Bagel - *Dill mayonnaise, pickled shallots, rocket cress* 11

Avocado Toast - *Poached eggs, crushed avocado, chilli, rye bread* 11

Moroccan Chicken Salad - *Halloumi, Israeli cous cous, aubergine, cauliflower* 13

Sticky Quail Legs – *Aubergine, malted shiitake, peanut, miso, coriander* 14

Ricotta Tortellini - *Spinach, pine nuts, parmesan, lemon dressing* 18

Cajun Chicken Burger- *House pickles, tomato, gem lettuce, sriracha mayonnaise* 13

Beef Burger - *cheddar, house pickles, tomato relish, fries* 15

Add smoked bacon 1.5

Charcuterie Board - *Cured meats, house pickles, sourdough* 13/18

SIDES 4

Baby Gem & Tomato Salad / Smoked Salmon / Avocado & Chilli /
Sourdough / Moroccan Cous Cous / Fries & Rosemary Salt /

DESSERTS

Madeleines, Lemon Curd, Blueberries, Elderflower Gin & Tonic Jelly, Lemon Sorbet 8

Peanut Parfait, Cherries, Chocolate Crumb, Caramelized Popcorn, Cherry Sorbet 7

Garriguettes Strawberries, Vanilla Mousse, Amoretti Biscuit, Basil, Strawberry Sorbet 7.5

Selection of Four British & French Cheeses, Seasonal Garnish, Walnut Bread 15

Selection of Seasonal Ice Creams and Sorbets 5

Chef: Elliot Miller

If you require any specific allergen information, please ask a member of the team.

DINNER



APERITIFS

Passport to Pimlico 9

ELLC Gin, Hibiscus, Elderflower, Dry Curacao, Sparkling Wine

Negroni Sbagliato 8.5

Campari, Cocchi Torino, Prosecco, Orange

STARTERS

Heritage Tomatoes, Grilled Peppers, Charred Onions, Focaccia, Balsamic 10
Cinsault, La Vie en Rose, Languedoc, France

Sea Bass Carpaccio, Octopus, Squid, Piquillo Pepper, Basil, Chilli 12
Riesling, Max Ferdinand Richter, Germany

Tuna Tataki, Watermelon, Avocado, Wasabi, Sesame, Coriander 11
Tempranillo, Jarrarte-Joven, La Rioja, Spain

Roasted Quail, Foie Gras, Sweetcorn, Sunflower Granola, Pine 13
Sauvignon Touraine, Patrick Vauvy, France

MAINS

Cod, Chorizo, Orzo Pasta, Courgette, Grilled Peppers, Tom Berries, Basil 22
Verdicchio, Salamagina, Italy

Ricotta Tortellini, Spinach, Pine Nut, Parmesan, Lemon Dressing 18
Arinto, Vinho Verde, Portugal

Duck Breast, Rainbow Chard, Kohlrabi, Pickled Cherries, Gingerbread, Duck Jus 25
Barbera, Guerila, Slovenia

Sirloin, Charlotte, Tender Stem, Malted Shiitake, Smoked Anchovy Butter 26
The Wild Beer Co, Epic Saison, Pale Ale

SIDES

Baby Gem, Tomato Salad & Balsamic Dressing 4
Grilled Broccoli & Smoked Anchovy Butter 4
Grilled Charlottes Potatoes & Beer Dressing 4
Fries & Rosemary Salt 4

Chef: Elliot Miller

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