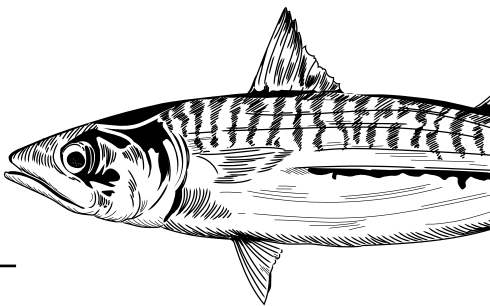


C A M B I U M

Est 2015

DINNER MENU

All items on this menu are available for room service



NIBBLES

Hoxton sourdough, salsa verde, salted butter, olive oil & balsamic £5.95

TO START

Confit cod, watercress velouté, crispy potato crumb £14.75

Hay smoked venison haunch, bacon jam, pain perdu, herb salad £15.20

Roast pumpkin tortellini, sage butter sauce, glazed chestnuts £13.75

3 Rockefeller oysters £13

Pig cheek pappardelle £14.50

Hot honey baked Tunworth to share, garlic & rosemary focaccia £26



TO FOLLOW

Fish of the Day, rosti potato, buttered greens, potted shrimp butter sauce £MP

Ham Hock & Leek suet pudding, colcannon potato, mustard cream sauce £28

Wild mushroom agnolotti, sherry butter sauce, crispy kale £22.20

Poached plaice, king prawn mousse, mussel bouillabaisse sauce, samphire £29.50

Chateaubriand to share, roast bone marrow, potato and cavolo nero gratin, rocket, sundried tomato & parmesan salad, truffle dressing, maderia jus £85

Goat cheese souffle, apple & frisée salad, fries £24

SIDES £6.50

Creamed spinach

Honey roasted carrots

Buttered greens

Fries

INVISIBLE CHIPS £3.50

0% fat. 100% charity.

All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time.

Thanks for chipping in.



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