

CAMBIUM

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
Mushroom arancini, truffle mayonnaise	£5.75
Spice roasted nuts	£6
Tempura cauliflower, romesco sauce	£5.50

TO START

Grilled king prawns, masala sauce, chimi churri	£15.25
Warm salad of wood pigeon, crispy pancetta, hazelnut crumb, pickled pear	£14
Shitake broth, soft boiled soy quail egg, soba noodles, pickled shimeji	£13.75
Smoked haddock souffle, aged cheddar sauce	£14.25
Glazed pig cheeks, kimchi, coriander	£14.50
Macerated beetroot, radicchio, seasoned ricotta	£13.25



TO FOLLOW

Roast cod, smoked bacon anna potato, tempura oyster, mustard lettuce, smoked butter sauce	£29
Chicken & mushroom ballotine, jerusalem artichoke risotto, artichoke crisps, buttered greens	£28.50
Hand cut linguine, pistachio pesto, roast cauliflower, toasted pine nuts	£22.20
Fish of the day, rosemary roasted new potatoes with dill mayonnaise, charred tender stem, pickled shallot ring salad	£MP
Chateaubriand to share, fondant potato, roasted bone marrow herb focaccia crumb, ceasar salad, buttered greens, chestnut mushroom, & maderia sauce	£85
Red lentil dahl, charred courgette, spice roasted aubergine, pickled red cabbage	£22.20

SIDES £6.50

Crushed nutmeg swede
Charred tender stem, salsa verde
Chimi roasted courgette
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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