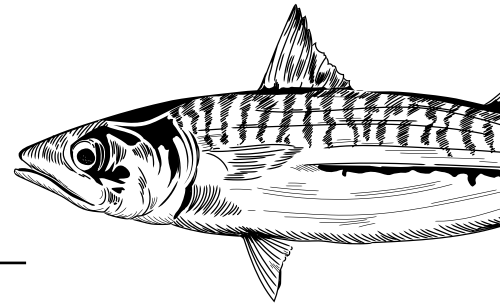


C A M B I U M

Est 2015

DINNER MENU

All items on this menu are available for room service



NIBBLES

Hoxton sourdough, salsa verde, olive oil & balsamic, salted butter	£5.50
Mushroom arancini, truffle mayonnaise	£5
Puffed pork skin, apple sauce	£5
Rosemary salted popcorn	£4.75

TO START

Mussels, cider, tarragon, crème fraiche	£13.75
Black pudding scotch egg, homemade brown sauce, pickle shallot ring salad	£13
Chicken soup, glazed wild mushrooms, croque monsieur	£13.25
Dorset crab & king prawn cocktail, tomato consommé jelly, soft boiled quail egg	£16.75
Salt baked celeriac carpaccio, apple & fennel salad, grape	£12.25
Warm leek, baron bigod & honey tart, romesco sauce, herb salad	£12.75



TO FOLLOW

Cambium fish pie	£24.50
Tomahawk pork chop, colcannon potato, red wine braised red cabbage, Flack's Manor ale & onion jus	£25
Duck egg carbonara, hand cut linguine, peas, green beans and cavolo nero pesto	£19.75
Roast rump of lamb, dauphinoise potato, tomato fondue, buttered greens, minted red wine sauce	£27.25
Smoked haddock souffle, aged cheddar sauce, mixed leaf salad, hand cut chips	£23
Orange glazed carrot, hazelnut and carraway pesto, tarragon yoghurt, lime, and herb salad	£19

SIDES £5.75

Herb buttered new potatoes
Creamed spinach
Crushed celeriac
Hand cut chips
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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