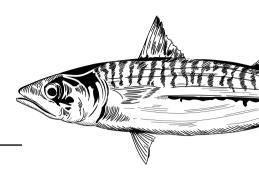
CAMBIUM

Est 2015

DINNER MENU

All items on this menu are available for room service



NIBBLES

Hoxton sourdough, salsa verde, salted butter, olive oil & balsamic	£5.50
Mushroom arancini, truffle mayonnaise	£5
Spice roasted nuts	£5.50
Panzanella toast, macerated Isle of wight tomato	£5

TO START

Grilled octopus, romesco sauce, Chorizo, chicory	£14
Warm salad of wood pigeon, crispy pancetta, roast hazelnut crumb, pickled pear	£13.25
Salt baked celeriac carpaccio, apple & fennel salad, grape	£12.25
Moules mariniere souffle, white wine cream sauce	£13.25
Rabbit pappardelle, shaved parmesan	£13
Summer vegetable salad, tunworth custard, baguettini crouton	£12.75



TO FOLLOW

Fish Stew Grilled bream, red mullet, mackerel, bouillabaisse sauce, courgetti, rouille crouton	£25
Roast rump of lamb, tomato fondue, summer bean cassoulet, salsa verde	£27.25
Duck egg carbonara, hand cut linguine, peas, green beans & cavolo nero pesto	£19.75
Fish of the day, rosemary roasted new potatoes with dill mayonnaise, charred tender stem, tomato & pickled shallot salad	£MP
Roast chateau briand to share, fondant potato, roasted bone marrow herb focaccia crumb, ceasar salad, buttered rainbow chard, mushroom, & maderia sauce	£70
Hassel back squash, korma sauce, kachumber salad, crispy onions	£19

SIDES £5.75

Macerated Isle of wight tomatoes

Chimi churri roasted courgette, goats curd

Balsamic roasted beetroots

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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