

THE STAR MAN

C A M B R I D G E

37 EDDINGTON AVENUE CAMBRIDGE CB3 1SE



APPETISERS

MIXED OLIVES 6

WARM HOUSE BREAD 4.5

flavored butters

PORK CRACKLING 5

apple sauce



TO START

SMOKED SALMON 13

white crab meat | braised fennel | avocado

SUMMER VEGETABLE SALAD 9.5

pickled vegetables | goats cheese | balsamic | candied walnuts

PARMA HAM 12

asapargus | watermelon | honey mustard

BAKED CAMEMBERT 11 | 16

single | sharing
onion marmalade | crostini

HALLOUMI & AVOCADO 12

seasonal salad | tomatoes | cucumber

GARDEN SOUP 7

sourdough

JOSPER GRILL

OPEN FIRE CHARCOAL | BOLD SMOKE

MIDDLE CUT PORK CHOP 24

cajun spice | french fries | chipolte mayo

6OZ BAVETTE STEAK 22

mushroom | tomato | fries | garlic butter

LEMON CHICKEN 22

mashed potatoes | green beans | garlic cream sauce

10OZ RIBEYE 36

mac & cheese | baby spinach | roasted shallot | chimichurri

CHARRED AUBERGINE 19

pomegranate cous cous | houmous | crispy onions



MAINS

ANGUS BURGER 19.5

angus beef | brioche bun | cheddar | bacon | pickle

TODAY'S PIE 21

seasonal greens | mashed potato | gravy

FISH & CHIPS 19.5

triple cooked chips | mushy peas | tartare sauce

GRILLED SALMON 24

baby spinach | brown shrimp | potato gnocchi

ROASTED ORZO 20

charred courgette | pesto | baked feta

LAMB RUMP 28

pea & mint ravioli | olives | pepper relish

SIDES

TRUFFLE PARM FRIES 8

ONION RINGS 5.5

MASHED POTATO 5.5

SEA SALTED CHUNKY CHIPS 5.5

SEASONAL VEGETABLES 5.5

GREEN SALAD | VINAIGRETTE 5.5



DESSERTS

CAMBRIDGE BURNT CREAM 9

shortbread | seasonal berries

STICKY TOFFEE PUDDING 9

butterscotch | vanilla ice cream

RHUBARB CRISP 9

vanilla bean ice cream

LEMON TART 9

strawberry compote

CAMBRIDGE CHEESE BOARD 13

baron bigod | sussex charmer | sussex blue | bath soft | spenwood
ale chutney | honey

