

Oz & Isle

PHILOSOPHY BEHIND OUR SPRING SUMMER MENU

At Oz & Isle, our menu is a little like a traveller who packed lightly but picked up stories along the way. It begins in Australia, where food is relaxed and produce is king, before wandering to Cambridge, where centuries of British culinary tradition add depth, comfort, and character. Our parent company, TFE Hotels, was born in Australia, So a touch of Antipodean sunshine inevitably finds its way into the kitchen here at the Hobson.

The result is a menu British at heart, but with an Australian twinkle in its eye.
A menu that travelled a long way to end up exactly where it belongs:
on your table in Cambridge.

ALL DAY MENU



Bar snacks

SOURDOUGH BREAD, SMOKED BUTTER

FRESHLY BAKED SOURDOUGH SERVED WARM WITH HOUSE-SMOKED CULTURED BUTTER

6.50

MARINATED OLIVES

MIXED OLIVES MARINATED WITH GARLIC AND FRESH HERBS

5.50

DEEP-FRIED PADRÓN PEPPERS

LIGHTLY FRIED PADRÓN PEPPERS FINISHED WITH ESPELETTE PEPPER AND SEA SALT.

6.50

CHICHARRÓN

CRUNCHY PORK CRACKLING SERVED WITH HOUSE SRIRACHA MAYONNAISE.

6.50

From the garden

VERBENA AND ARTICHOKE SALAD

GRILLED ARTICHOKE HEARTS TOSSED WITH ROCKET, WATERCRESS AND BABY GEM SALAD WITH A LEMON VERBENA AND OLIVE OIL DRESSING

10

CLASSIC CAESAR SALAD

COZ LETTUCE, PARMESAN, ANCHOVY DRESSING AND SOURDOUGH CROUTONS

10.50

+ grilled chicken breast

7

+ avocado

4

SHAVED FENNEL & APPLE SALAD

THINLY SHAVED FENNEL WITH CRISP APPLE, PICKLED GOLDEN RAISINS AND FRESH HERBS

9

Vegetable plates

VEGETABLE TEMPURA NEST

SEASONAL VEGETABLES IN A LIGHT TEMPURA BATTER SERVED
WITH SWEET CHILLI AND FRESH MINT

11

GRILLED HISPI CABBAGE

CHARRED HISPI CABBAGE WITH ROMESCO SAUCE AND SHAVED PECORINO

12

NASU DENGAKAU

NASU DENGAKAU
ROASTED AUBERGINE GLAZED WITH MISO AND TRUFFLES, SERVED WITH FRESH HERB SALAD,
PUFFED GRAINS AND CARAMELISED PECANS

13.50

OZ & ISLE

Boards

OZ & ISLE MEAT BOARD - LOCAL CUTS, BOLD FLAVOURS

LOMO, BRESAOLA, MORTADELLA, AIR DRIED HAM, TOASTED SOURDOUGH PLUM FIG AND
APPLE CHUTNEY, PICKLES

28

OZ & ISLE CHEESE BOARD - A GATHERING OF BRITISH ARTISANS

BARON BIGOD, BARHAM BLUE, GOLDEN CROSS, QUICKS CEDDAR, ASSOERTED CRACKERS
DRIED AND RESH FIGS, WALNUTS, HONEYCOMB

29

OZ & ISLE VEGETABLE BOARD - COMFORT FROM THE GARDEN UP

BARBEQUED AUBERGINE, RED PEPPER, TABOULEH, PICKLED CHILI, OLIVES
HUMMUS & CHICKPEAS, ROSA HARISSA LABNEH, BARBEQUED CHICORY, FLAT BREADS

25

From the

sea

FLAMED MACKEREL

LIGHTLY TORCHED MACKEREL WITH GRILLED CURLED COURGETTE, DATTERIN TOMATOES,
MINT OIL AND EDIBLE WILDFLOWERS

14.50

SOY & MAPLE ROASTED OCTOPUS

SOY & MAPLE ROASTED OCTOPUS
ROASTED OCTOPUS GLAZED WITH SOY AND MAPLE, SERVED WITH SPRING GREENS
AND MUSSEL EMULSION

18.50

HADDOCK & CHIPS

CRISPY HADDOCK SERVED WITH CHIPS, CRUSHED PEAS AND TARTARE SAUCE

16

From the grill

GRILLED ONGLET STEAK

CHARGRILLED ONGLET SERVED WITH ASPARAGUS AND WILD GARLIC PURÉE

21

SPRING LAMB RAGÙ PAPPARDELLE

SLOW-COOKED LAMB RAGÙ SERVED WITH PAPPARDELLE PASTA AND SMOKED RICOTTA

17.50

THE HOBSON BURGER

BEEF BURGER WITH DILL BUTTER, MONTGOMERY CHEDDAR AND LYONNAISE ONIONS IN A
BRIOCHE BUN

16.50

On the side

TRUFFLE PARMESAN CHIPS

7.50

GRILLED PURPLE SPROUTING BROCCOLI

6

BUTTERED NEW POTATOES

6

Sweet things

ORANGE ISLE

ST. JERSEY CREAM WITH FIG, BITTER ORANGE, GINGER CRUMBS AND MERINGUE

9

THE STICKY SITUATION

WARM DATE SPONGE WITH SPICED CARAMEL SAUCE AND MILK ICE CREAM

9

DAILY CHURN

SELECTION OF HOUSE ICE CREAMS AND SORBETS

8

Please inform our team of any dietary needs, allergies, or intolerances. We'll ensure utmost care in preparing all dishes, but traces may be present due to unintentional cross-contamination

Our burgers are prepared well done for food safety reasons.

*A discretionary 12.5% service charge will be added to your bill. Please let us know if you would like this removed.

