

garden house / *January*

our malted grain sourdough bread & bungay cultured butter 4.5
goat's curd & confit garlic dip + 3.5
grilled bone marrow & green sauce + 5

grilled purple sprouting broccoli & walnut hollandaise 6

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crapaudine beetroot, curd & sorrel 10

venison & cabbage dumplings 12

duck liver parfait, sauternes & redcurrant 13

cured chalk stream trout, kohlrabi & apple 13

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potato, baron bigod & onion pie 21

grilled herdwick lamb, salsify & quince 27

glazed beef short rib, brussel tops, celeriac & pickled walnut 26

grilled tranche of lemon sole & crab sauce 26

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sides

pearl barley & garlic persillade 5

bitterleaf salad 5

braised black cabbage 5

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@gardenhousecambridge

We pursue farms that place animal welfare and environmental impact at the forefront of their minds. Our fish is native and sourced from British day boats working in a conscious and targeted manner.

We grill over sustainably sourced holm oak lump-wood charcoal. All game may contain shot. A discretionary 12.5% service charge will be added to your bill – of which our team receive 100%.

Please inform your server of any allergies or dietary requirements before ordering.

drinks/

aperitif

coates & seely britagne brut, uk	12	65
garden house g&t cambridge dry gin with franklin & sons tonic	12.5	
nasturtium negroni dry gin, campari, sweet vermouth, nasturtium	9	
coates & seely martini dry gin, english sparkling wine cordial	10	
<i>non-alcoholic with lyres london dry</i>	7	
jalisco hi-ball blanco tequila, peach, fennel, thyme, pinot gris, soda	9	

digestif

hive mind dark rum, espresso, honey, salt	9	
<i>non-alcoholic with lyres white cane</i>	6	
bread & butter cognac, croissant, butter, salt, chocolate bitters	11	
loud & clear bourbon, cacao, vanilla, nutmeg, pedro ximenez, lemon, clarified cream	10	
limoncello	4.5	

craft beers

brewboard bambino american pale ale - cambridge, uk	5	
brewboard ripchord session ipa - cambridge, uk	4.5	
brewboard jinjamon lemon & ginger red ipa - cambridge, uk	5	
umbrella dry apple cider crisp apple - london, uk	4.5	

white

125ml 175ml bottle

cuatro rayas sauvignon blanc, spain, 2020 fresh, tropical fruit, balanced	5	6	24
4 20 pecorino, italy, 2020 fruity, organic, vegan	6	7	27
domaine guillemarine, picpoul de pinet, france, 2020 delicate, acacia flower, citrus, refreshing	6	7	27
balfour liberty bacchus, uk, 2019 spices, hedgerow, elderflower	7	8	32
jean biecher pinot gris, france, 2020 tropical fruit, bright, refreshing	8	9	33
les cassagnes cotes-du-rhone villages, france, 2019 rich, herbal, pomelo & peach	11	13	48

rose and orange

ultimate provence rose, france, 2020 strawberries, raspberries, fresh	7	8	32
meth'imon acacia assyrtiko, greece, 2019 candied lemon, rich mild-palate, zesty finish	7	8	35

red

masseria borgo, primitivo, italy, 2020 black cherries, full bodied, tannic	5	6	24
la posta malbec, argentina, 2018 dark fruits, chocolate, plum	6	7	26
velvet devil merlot, usa, 2018 plum, sweet spice, smooth	7	8	32
lobetia tempranillo, spain, 2020 summer berries, juicy, rounded	7	8	32
chateau la moulin, st emilion, france, 2016 ripe plum, mulberry, lightly spiced	12	13	55

Please ask your server for the full beverage menu containing all wines, beers, coffee & teas.

Illustrations by Fee Greening