

# SUNDAY

2-courses 29 | 3-courses 35



## FOR THE TABLE

**GREEN SICILIAN NOCELLARA OLIVES** (ve) 5.5

**SOURDOUGH BREAD, SALTED BUTTER** (v) 5.5

**SMOKED ALMONDS** (ve) 5.5

## STARTERS

**BUTTERNUT SQUASH & CUMIN SOUP** Cheddar corn bread (v)

**PANZANELLA SALAD** Heritage tomato, celery, caper and croutons (ve)

**CURED SERRANO HAM** Mushroom vinaigrette, grana padano

**TUNA CRUDO** Salsa verde, lemon and capers

## ROASTS

**ROAST SIRLOIN OF HEREFORD BEEF** Red wine gravy

**HAMPSHIRE WHITE PORK LOIN** Bramley apple sauce

**NORFOLK WHITE CHICKEN** Roasted chicken and thyme sauce

**SALT BAKED CELERIAC** Root vegetable sauce (ve)

*All served with Yorkshire pudding, cauliflower cheese, roast potatoes, glazed root vegetables, buttered greens*

## MAINS

**GARDEN HOUSE BURGER** Braised cheek, cheese, Celeriac slaw & peri peri fries

**BEER BATTERED HADDOCK** Chips, minted pea & tartare sauce

## SIDES

**CAULIFLOWER CHEESE** (v) 6

**ROAST POTATOES** (ve) 6

## DESSERT

**CAMBRIDGE BURNT CREAM TART** Tea poached prunes (v)

**DARK CHOCOLATE FONDANT** Chocolate sauce & vanilla ice cream (v)

**STICKY TOFFEE PUDDING** Butterscotch sauce, clotted cream (v)

**TODAYS SELECTION** Ice cream (v) and sorbets (ve)

@GARDENHOUSECAMBRIDGE

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