

garden house / *Lunchtime Set Menu*

best of East Anglian produce cooked over fire

2-courses 22 | 3-courses 27

starters

charred leeks mustard, lemon vinaigrette (ve)

Isle of Wight tomatoes avocado, smoked oil, balsamic (ve)

ham hock house made piccalilli, toasts

from the robata grill

charred Hispi cabbage butterbean & sesame hummus, spiced maple glaze
green apple & celeriac (ve)

Cornish mackerel crushed potatoes, horseradish & gooseberry

herb fed chicken with lemon, mustard & garlic, skin on fries

sides

skin on fries (ve)

green salad, shallot & mustard dressing (ve)

buttered spinach (v)

dessert

Cambridge burnt tart, marinated cherries (v)

buttermilk panna cotta, macerated summer berries (v)

today's ice cream (v) & 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.