

garden
house / *Sundays*

our malted grain sourdough bread & bungay cultured butter
goat's curd & confit garlic dip +3.5

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two courses 29pp

three courses 35pp

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grilled bone marrow, green sauce & toast
cured chalkstream trout & almond vinaigrette
grilled summer vegetable, wild garlic & goat's curd minestrone
soused sardines on toast
smoked eel & sauce vierge (+8 supplement)

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roast sirloin of cumbrian beef
roast herb-fed chicken
marinated tomato, ricotta & jalapeno tart
roast cornish cod

dauphinoise potatoes, ratatouille, green salad, grilled beans & salsa verde for the table

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cambridge burnt cream tart
st jude with gooseberry chutney
pump street chocolate ice cream with olive oil & sea salt
apple sorbet

@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

garden house negroni dry gin, campari, sweet vermouth, quince, seasonal herb	10
coates & seely martini dry gin, coates & seely cordial	11
rhubarb spritz aperol, rhubarb, coates & seely sparkling wine <i>available non-alcoholic</i>	11 7
coates & seely britagne brut, uk	13 68
garden house g&t cambridge dry gin with franklin & sons tonic	12.5

digestif

jesus green mezcal verde, green chartreuse, mint, apple, lime <i>available non-alcoholic</i>	11 7
french dispatch cognac, brown butter, cep caramel, orange <i>available non-alcoholic</i>	11 7
strawberries & cream vodka, strawberry liqueur, strawberry tea, tarragon, lemon, clarified cream	11

draught beers

guinness stout - ireland	5.5
kirin ichiban lager - japan	5.5
brooklyn lager amber lager - usa	5.5
camden pale ale english pale ale - uk	5.5
estrella lager - spain	5.5

white

cuatro rayas sauvignon blanc, spain, 2020 fresh, tropical fruit, balanced	8 28
4 20 pecorino, italy, 2020 fruity, organic, vegan	9 32
domaine guillemarine, picpoul de pinet, france, 2020 delicate, acacia flower, citrus, refreshing	9 31
balfour liberty bacchus, uk, 2019 spices, hedgerow, elderflower	10 44
jean biecher pinot gris, france, 2020 tropical fruit, bright, refreshing	11 39

rose & orange

ultimate provence rose, france, 2020 strawberries, raspberries, fresh	13 45
meth'imom acacia assyrtiko, greece, 2019 candied lemon, rich mild-palate, zesty finish	9 38

red

masseria borgo, primitivo, italy, 2020 black cherries, full bodied, tannic	8 28
la posta malbec, argentina, 2018 dark fruits, chocolate, plum	9 33
velvet devil merlot, usa, 2018 plum, sweet spice, smooth	10 40
lobetia tempranillo, spain, 2020 summer berries, juicy, rounded	10 34
journey's end, shiraz, south africa, 2017 red berries, spicy, long finish	14 44
chateau la moulin, st emilion, france, 2016 ripe plum, mulberry, lightly spiced	16 49
<i>We offer 125ml glasses on request.</i>	

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