

# garden house / *April*

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

raw flourish farm radishes & smoked cod's roe 6  
grilled british shellfish & wild garlic butter 9

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grilled calcot onion, wild garlic & goat's curd minestrone 10  
cuttlefish, blood orange & celery on toast 13  
steamed english asparagus & smoked mackerel 12  
pig's head terrine & carrot remoulade 11

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herdwick lamb rump, grilled red peppers & radicchio 29  
glazed short rib of beef, brassicas, celeriac & pickled walnut 25  
slow roast cauliflower, goat's curd & truffle 21  
cornish pollock with monk's beard, salted lemon & mussel sauce 26

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## to share

grilled ex-dairy cow sirloin with bordelaise sauce & potato rosti 68

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## sides

roast jersey royal potatoes 5  
grilled purple sprouting broccoli 5  
flourish farm salad 5  
grilled bread ends 3.5

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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

garden house negroni dry gin, campari, sweet vermouth, quince, sorrel	10	
coates & seely martini dry gin, english sparkling wine cordial	11	
our garibaldi campari, fluffy blood orange, coates & seely	11	
coates & seely britagne brut, uk	13	68
garden house g&t cambridge dry gin with franklin & sons tonic	12.5	

## digestif

battered & boozed cognac, brown butter, cold brew coffee, honey, salt, orange	11	
black forest manhattan bourbon, sweet vermouth, cherry, cacao, amaretto	11	
rum & raisin dark rum, pedro ximenez, raisin, vanilla, black tea, lemon, clarified cream	11	

## craft beers

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

## white

175ml bottle

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
les cassagnes cotes-du-rhone villages, france, 2019 rich, herbal, pomelo & peach	16	55

## rose & orange

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

## 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

*We offer 125ml glasses on request.*

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

Illustrations by Fee Greening