

garden house / *Brunch*

starters

gin cured salmon avocado mousse, burnt lemon gel

poached english asparagus spring onion cream

pressing of ham hock pineapple, piccalilli

mains

crispy duck waffle, sweet watermelon cashew nuts, ponzu dressing

salmon fish cake brown crab hollandaise, dressed watercress

eggs shakshuka capsicum pepper, tomatoes, toasted sourdough

desserts *+8 supplement*

pimms and strawberry pavlova lemon curd cream

seasonal cocktails

Please note that we operate a responsible drinking policy.
A maximum of five drinks per guest will be served and only one drink per person at any one time.

Garden House



THE
CAMBRIDGE CLUB
FESTIVAL

@gardenhousecambridge

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.