

smoked almonds	5
green olives	5

available 12pm-9pm  
sunday 12pm-8pm

bread & butter	5
burrata, walnut pesto & warm flatbread	12

oglesfield cheese, braised greens & chilli toasted sandwich	11
roast vegetable & ricotta salad	12

*add grilled chicken breast + 6*

*add roast salmon + 10*

cheeseburger & fries	16
beer battered fish & chips	16
steak, chips & watercress	24
<i>add green peppercorn sauce + 3</i>	

#### sides

fries	5
green salad	5

#### dessert

cheese plate, crackers & chutney	12
cambridge burnt cream tart	8
vanilla or chocolate ice cream	4
elderflower sorbet	4

@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/

## white

175ml 250ml bottle

cuatro rayas sauvignon blanc, spain, 2020 fresh, tropical fruit, balanced	8 12 28
4 20 pecorino, italy, 2020 fruity, organic, vegan	9 13 32
domaine guillemarine, picpoul de pinet, france, 2020 delicate, acacia flower, citrus, refreshing	9 13 31
balfour liberty bacchus, uk, 2019 spices, hedgerow, elderflower	10 14 44
le versant chardonnay, france, 2019 light oak, butter, stone fruit, vanilla	9 14 44
jean biecher pinot gris, france, 2020 tropical fruit, bright, refreshing	11 15 39

## rose

ultimate provence rose, france, 2020 strawberries, raspberries, fresh	13 16 45
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## red

masseria borgo, primitivo, italy, 2020 black cherries, full bodied, tannic	8 12 28
la posta malbec, argentina, 2018 dark fruits, chocolate, plum	9 13 33
velvet devil merlot, usa, 2018 plum, sweet spice, smooth	10 14 40
lobetia tempranillo, spain, 2020 summer berries, juicy, rounded	10 11 34
journey's end, shiraz, south africa, 2017 red berries, spicy, long finish	14 18 44
chateau la moulin, st emilion, france, 2016 ripe plum, mulberry, lightly spiced	16 20 49

## sparkling

belstar prosecco, italy	7.5 30
coates & seely britagne brut, uk	13 68

## cocktails

garden bar martini beefeater gin, creme de apricot, orange bitters	11
rhubarb negroni beefeater gin, campari, creme de rhubarb, rhubarb bitters	11.5
cambridge smash cambridge dry gin, lemon, sugar syrup, basil	11.5
the royal garden sapling vodka, creme de fraise, strawberry, black pepper, prosecco	12
a full blue havana 3yo, amaretto, lime, blueberry	11
lime tree lookout ocho blanco tequila, creme de banana, pineapple, orgeat, lime	11
spring love ahus akvavit, st. germain elderflower, grapefruit, lemon	12
as rum & true religion havana 3yo, aperol, creme de peche, green chartreuse, lemon	11
white rabbit martell VS, amaretto, double cream, salted caramel	9

## mocktails

strawberry fair strawberry, lyre's white cane, lime	7
tom & cherry cherry, lyre's american malt, apple, lemon	7
the sultan of zanzibar ginger ale, lyre's london dry, lime	7

## draught beer

guinness	5.5
kirin ichiban	5.5
brooklyn lager	5.5
camden pale ale	5.5
estrella damn	5.5

We offer 125ml glasses on request.

Illustrations by Fee Greening