

garden house / *Sundays*

our malted grain sourdough bread & bungay cultured butter	4.5
goat's curd & confit garlic dip + 3.5	
cobble lane lamb salami	6
raw flourish farm radishes & smoked cod's roe	6
grilled shellfish & wild garlic butter	9

-

two courses 29pp

three courses 35pp

-

grilled bone marrow, green sauce & toast
grilled calcot onion, wild garlic & goat's curd minestrone
pig's head terrine & carrot remoulade
steamed english asparagus & smoked mackerel
cuttlefish, blood orange & celery on toast

-

roast sirloin of cumbrian beef
yorkshire pudding, hispi cabbage, triple cooked roast potatoes & horseradish cream

roast herb-fed chicken
yorkshire pudding, hispi cabbage, triple cooked roast potatoes & bread sauce

roast cauliflower
yorkshire pudding, hispi cabbage, triple cooked roast potatoes & crushed celeriac

roast cornish cod
hispi cabbage, triple cooked roast potatoes & mussel sauce

-

cambridge burnt cream tart
chocolate & sour cream profiterole
st jude, poached pear & our honey
pump street chocolate ice cream with sea salt & olive oil
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, 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

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

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