

AUTUMN



FOR THE TABLE

- GREEN SICILIAN NOCELLARA OLIVES (ve) 5.5
- SOUSDOUGH BREAD, SALTED BUTTER (v) 5.5
- SMOKED ALMONDS (ve) 5.5

SMALL PLATES

- BUTTERNUT SQUASH & CUMIN SOUP Cheddar corn bread (v) 10
- STEAMED ST AUSTELL MUSSELS 'Nduja butter, soft herbs, charred sourdough 12
- PANZANELLA SALAD Heritage tomato, celery, caper and croutons (ve) 11
- CURED SERRANO HAM Mushroom vinaigrette, grana padano 11
- TUNA CRUDO Salsa verde, lemon and capers 14

CLASSICS

- CAESAR SALAD Anchovies, parmesan, chicken skin & croutons 15 + add chicken 5
- BEER BATTERED HADDOCK Hand cut chips, crushed minted peas, tartare sauce 19
- GARDEN HOUSE BURGER Braised cheek, cheese, Celeriac slaw and peri peri fries 21
- PLANT BURGER Burger sauce, cheese, vegan nduja, onion, slaw and peri peri fries (ve) 19

FROM THE ROBATA GRILL

- ROAST CAULIFLOWER Golden raisins, herb yoghurt, pistachio pesto (v) 16
- GRILLED SEABREAM Sauce vierge, lemon and herbs 26
- ROAST SKATE WING Samphire, lemon and parsley butter 25
- GRILLED RED PRAWNS Lime and rose harissa 3 for 15 / 6 for 28
- HAMPSHIRE WHITE PORK CHOP Celeriac remoulade, smoked anchovy, Burford brown egg 24
- 10oz HEREFORD RIBEYE STEAK 45
- 8oz HEREFORD SIRLOIN STEAK 38
- 1k HEREFORD TOMAHAWK STEAK 100

All of our meats are served with skin on fries, salad and bearnaise or peppercorn sauce

SIDES

- SKIN ON FRIES (ve) 6
- CREAMED POTATOES (v) 6
- PURPLE SPROUTING BROCCOLI Crispy chilli (ve) 6
- TOMATO & ONION SALAD (ve) 6

@GARDENHOUSECAMBRIDGE

We pursue farms that place animal welfare & environmental impact at the forefront of their minds. Our fish is native & sourced from British day boats working in a conscious & 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.