

smoked almonds	4
green olives	4

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

bread & butter	4
burrata, walnut pesto & warm flatbread	9
beetroot, walnut & goat's curd salad	12
ogleshead cheese, braised greens & chilli toasted sandwich	9
roast vegetable & ricotta salad	11
<i>add grilled chicken breast + 6</i>	
<i>add roast salmon + 9</i>	
cheeseburger & fries	14
beer battered fish & chips	14
steak, chips & watercress	24
<i>add green peppercorn sauce + 3ea</i>	

sides

fries & mayonnaise	5
green salad	5

dessert

cheese plate, crackers & chutney	12
cambridge burnt cream tart	8
vanilla / 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 9 28
4 20 pecorino, italy, 2020 fruity, organic, vegan	9 10 32
domaine guillemarine, picpoul de pinet, france, 2020 delicate, acacia flower, citrus, refreshing	9 10 31
balfour liberty bacchus, uk, 2019 spices, hedgerow, elderflower	10 11 44
jean biecher pinot gris, france, 2020 tropical fruit, bright, refreshing	11 12 39
les cassagnes cotes-du-rhone villages, france, 2019 rich, herbal, pomelo & peach	16 17 55

rose & orange

ultimate provence rose, france, 2020 strawberries, raspberries, fresh	13 14 45
meth'imon acacia assyrtiko, greece, 2019 candied lemon, rich mild-palate, zesty finish	9 15 45

red

masseria borgo, primitivo, italy, 2020 black cherries, full bodied, tannic	8 9 28
la posta malbec, argentina, 2018 dark fruits, chocolate, plum	9 10 33
velvet devil merlot, usa, 2018 plum, sweet spice, smooth	10 11 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 15 44
chateau la moulin, st emilion, france, 2016 ripe plum, mulberry, lightly spiced	16 17 49

sparkling

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

We offer 125ml glasses on request.

cocktails

garden bar martini beefeater gin, dry vermouth, orange bitters	10
henslow highball beefeater gin, shiso leaf, aloe vera	11
dry daiquiri #2 havana 3yr, suze, lime, lychee	10

winter specials

wren in cambridge sapling vodka, st germain, lemon, cranberry, rosemary	9
gravity hi-ball calvados, mulled cider, manzana verde, soda water	10
sloe gin fizz sloe gin, lemon, creme de mure, soda water	10
campfire espresso martini marshmallow sapling vodka, marshmallow syrup, fresh espresso	10
mulled fashioned buffalo trace, amaro montenegro, ginger, cinnamon	10

homerton tequila, pear, lime, maple syrup	10
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winter spritz dolin rouge, campari, buffalo trace, orange, ginger ale	11
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draught beer

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

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

Illustrations by Fee Greening