

garden
house / Dessert

cheese	12
cambridge burnt cream tart	8
steamed clementine pudding & cold fennel custard	8
apple & mezcal sorbet	4
salted blackcurrant ice cream	4
honey cake & double espresso	6

@gardenhousecambridge

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.

digestif/

hive mind	9
dark rum, espresso, honey, salt	
<i>non-alcoholic with lyres white cane</i>	6
bread & butter	11
cognac, croissant, butter, salt, chocolate bitters	
loud & clear	10
bourbon, cacao, vanilla, nutmeg, pedro ximenez, lemon, clarified cream	
limoncello	4.5
dessert wines	
chateau loupiac gaudiet, france, 2017	10
full, sweet spice, marmalade	
clos l'abeilley sauternes, france, 2018	10
honey, apricot, balanced sweetness	
stratus riesling icewine, canada, 2017	12
lime, crisp, honey	
castellare di castellina vinsanto del chianti classico, italy, 2015	12
full bodied, raisins, long finish	