

# garden house / *Summer*

our malted grain sourdough bread & bungay cultured butter	5
goat's curd & confit garlic dip + 3.5	
grilled bone marrow & green sauce + 5	
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grilled summer vegetable, wild garlic & goat's curd minestrone	11
cured chalkstream trout & almond vinaigrette	14
smoked eel & sauce vierge	15
grilled flat peach, burrata, honey & flowering thyme	13
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herdwick lamb rump, grilled courgette & smoked anchovy	30
marinated tomato, ricotta & jalapeno tart	24
roast line-caught cod with friggitello peppers, aioli & crab sauce	26
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<b>to share</b>	
honey glazed sladesdown duck & grilled apricot	74
butterflied sea bream & shellfish butter	42
ex-dairy cow sirloin	70
longhorn bone-in rib	68
<i>served with bearnaise sauce &amp; grilled green garlic</i>	
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<b>sides</b>	
jersey royal potatoes	5
green salad	5
grilled bread ends	3.5
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@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, seasonal herb	10	
coates & seely martini dry gin, coates & seely cordial	11	
rhubarb spritz aperol, rhubarb, coates & seely sparkling wine <i>available non-alcoholic</i>	11 7	
coates & seely britagne brut, uk	13	68
garden house g&t cambridge dry gin with franklin & sons tonic	12.5	

## digestif

jesus green mezcal verde, green chartreuse, mint, apple, lime <i>available non-alcoholic</i>	11 7	
french dispatch cognac, brown butter, cep caramel, orange <i>available non-alcoholic</i>	11 7	
strawberries & cream vodka, strawberry liqueur, strawberry tea, tarragon, 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

## rose

ultimate provence rose, france, 2020 strawberries, raspberries, fresh	13	45
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## 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
<i>We offer 125ml glasses on request.</i>		
Please ask your server for the full beverage menu containing all wines, beers, coffee & teas.		