

garden house / *Spring*

for the table

Sicilian green olives (ve) 5.5

sourdough salted butter (v) 5.5

smoked almonds (ve) 5.5

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small plates

charred leeks mustard, lemon vinaigrette (ve) 12

Cambridgeshire asparagus Cambridge sauce, peas & wild garlic tartine (v) 14

Isle of Wight tomatoes avocado, smoked oil, balsamic (ve) 12

Walby Farm beef carpaccio radish & local watercress 14

grilled Scottish mackerel gooseberry, apple & cucumber 12

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classics

Greek salad barrel aged feta, peppers, cucumber, green olives (v) 15
+add chicken +5

beer battered haddock hand cut chips, minted pea, tartare sauce 19

Garden House cheeseburger burger sauce, smoked applewood cheese, skin on fries, pickles 19

plant burger burger sauce, smoked applewood cheese, skin on fries, pickles (ve) 19

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from the robata grill

charred Hispi cabbage butterbean & sesame hummus, spiced maple glaze (ve) 14

chalk stream trout chilled almond soup, pickled grapes 23

whole boneless seabass salsa verde, blistered tomato & green olive salsa 24

grilled red prawns chilli, spring onion 3 prawns / 6 prawns 15 / 28

all our meats are served with skin on fries, salad & bearnaise or peppercorn sauce

8oz Hereford sirloin steak 38

10oz Hereford rib eye steak 45

Norfolk salt marsh lamb 10oz Barnsley chop 30

herb fed chicken with lemon, mustard & garlic 24

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sides

skin on fries (ve) 6

minted jersey royals (v) 6

peas, onion & gem lettuce (v) 6

green salad mustard & shallot dressing (v) 6

buttered spinach (v) 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.

