

bar & garden / *January*

available 12pm-10pm
sunday 12pm-9pm

smoked almonds	4
green olives	4
smoked anchovies	9.5
cobble lane saucisson	12
our malted grain sourdough bread & bungay cultured butter	4.5

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

goat's yoghurt & herb dip with fennel crackers	6
pork & prune terrine	12
beetroot, walnut & goat's curd salad	12
oglesfield cheese, braised greens & chilli toasted sandwich	9
cheeseburger & fries	14
smoked haddock fishcake & mustard sauce	14
cold roast pork, bubble & squeak, fried egg	16
braised beef cheek & carrot pie	16
roast potatoes	5
fries	5
green salad	5
crushed carrot & swede	5
cheese & chutney	12
cambridge burnt cream tart	8
mint ice cream	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

125ml 175ml bottle

cuatro rayas sauvignon blanc, spain, 2020 fresh, tropical fruit, balanced	5 6 24
4 20 pecorino, italy, 2020 fruity, organic, vegan	6 7 27
domaine guillemarine, picpoul de pinet, france, 2020 delicate, acacia flower, citrus, refreshing	6 7 27
balfour liberty bacchus, uk, 2019 spices, hedgerow, elderflower	7 8 32
jean biecher pinot gris, france, 2020 tropical fruit, bright, refreshing	8 9 33
les cassagnes cotes-du-rhone villages, france, 2019 rich, herbal, pomelo & peach	11 13 48

rose and orange

ultimate provence rose, france, 2020 strawberries, raspberries, fresh	7 8 32
meth'imon acacia assyrtiko, greece, 2019 candied lemon, rich mild-palate, zesty finish	7 8 35

red

masseria borgo, primitivo, italy, 2020 black cherries, full bodied, tannic	5 6 24
la posta malbec, argentina, 2018 dark fruits, chocolate, plum	6 7 26
velvet devil merlot, usa, 2018 plum, sweet spice, smooth	7 8 32
lobetia tempranillo, spain, 2020 summer berries, juicy, rounded	7 8 32
chateau la moulin, st emilion, france, 2016 ripe plum, mulberry, lightly spiced	12 13 55

sparkling

belstar prosecco, italy	7 29
coates & seely britagne brut, uk	12 65

cocktails

garden bar martini beefeater gin, dry vermouth, orange bitters	10
henslow highball beefeater gin, shiso leaf, aloe vera	10
dry daiquiri #2 havana 3yr, suze, lime, lychee	9

winter specials

wren in cambridge sapling vodka, st germain, lemon, cranberry, rosemary	8
gravity hi-ball calvados, mulled cider, manzana verde, soda water	9
sloe gin fizz sloe gin, lemon, creme de mure, soda water	9

campfire espresso martini marshmallow sapling vodka, marshmallow syrup, fresh espresso	9
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mulled fashioned buffalo trace, amaro montenegro, ginger, cinnamon	9
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homerton tequila, pear, lime, maple syrup	9
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winter spritz dolin rouge, campari, buffalo trace, orange, ginger ale	10
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beer

guinness	5.5
kirin ichiban	5.5
brooklyn lager	5.5
camden pale ale	5.5
estrella damn	5

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