

WINTER



FOR THE TABLE

- GREEN SICILIAN NOCELLARA OLIVES (ve) 5.5
- SOURDOUGH BREAD, SALTED BUTTER (v) 5.5
- SMOKED ALMONDS (ve) 5.5

SMALL PLATES

- BUTTERNUT SQUASH AND CUMIN SOUP Cheddar corn bread (v) 10
- STEAMED ST AUSTELL MUSSELS 'Nduja butter, soft herbs, charred sourdough 12
- PANZANELLA SALAD Heritage tomato, celery, capers and croutons (ve) 11
- HAMPSHIRE HAM HOCK TERRINE Turmeric pickled vegetables 11
- PASTRAMI CURED SALMON Baked heritage beetroot and soft herbs 14

CLASSICS

- CAESAR SALAD Romaine lettuce, anchovies, aged parmesan, croutons 15 + add chicken 5
- BEER BATTERED HADDOCK Hand cut chips, crushed minted peas, tartare sauce 19
- GARDEN HOUSE BURGER Braised cheek, cheese, celeriac slaw, peri peri fries 21
- PLANT BURGER Burger sauce, cheese, vegan 'nduja, onion, slaw, peri peri fries (ve) 19

FROM THE ROBATA GRILL

- GRILLED CAULIFLOWER Golden raisins, herb yoghurt, pistachio pesto (v) 16
- GRILLED SEA BASS Fig, shiitake mushroom, potatoes vinaigrette 24
- ROAST SKATE WING Samphire, lemon and parsley butter 25
- GRILLED RED PRAWNS Lime and rose harissa 3 for 15 / 6 for 28
- ROAST NORFOLK TURKEY Cranberry stuffing, festive trimmings 24
- 10OZ HEREFORD RIBEYE STEAK 45
- 8OZ HEREFORD SIRLOIN STEAK 38
- 1K HEREFORD TOMAHAWK STEAK 100

All of our steaks are served with skin on fries, watercress, and steak butter, peppercon or bearnaise sauce

SIDES

- SKIN ON FRIES (ve) 6
- ROAST POTATOES (ve) 6
- GLAZED BRUSSEL SPROUTS Pecan and maple (ve) 6
- TOMATO AND ONION SALAD (ve) 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.