

# Garden House

## signature spritz

**chandon garden spritz**  
chandon garden, rosemary, orange

**red wine spritz**  
nero d'avola, cassis, prosecco

**moët french 77**  
moët & chandon impérial brut, st germain, lemon

**elderflower spritz**  
st germain, soda, prosecco

**aperol spritz**  
aperol, soda, prosecco

**rum spritz**  
havana 3yr, coconut, lime, prosecco, ginger ale

**amaretto spritz**  
amaretto, manzana verde, prosecco, cinnamon, soda water

## wines by the glass

### white

**cotes du gascogne, duffour pere & fils - south west france 2023**  
grapefruit, melon, apple

**vinho verde quinta de azevedo - portugal**  
mango, orange blossom

**gavi di gavi 'la giustiniana' italy, 2023**  
crisp, floral peachy

### red

**les tapisseries de fontereche, domaine de lamy, france 2022**  
dark cherries, warm spices, smooth tannins

**château mayne-graves bordeaux superieur, 2020**  
rich fruit, silky tannins "our house claret"

**malbec 'estripe' (organic), mendoza, argentina, 2022**  
fruity favors, velvety tannis

### rosé

**the pale, rosé by sacha lichine, provence rosé, france**  
refreshingly elegant, summer berries

175ml

9

11

13

9

11

13

13

## starters

16 **marinated olives** lemon, oregano 5.5

15 **sea salt and olive oil focaccia** 5

**almond hummus**, sumac, rosemary and sea salt crisp bread 9

19 **tzatziki**, salted cucumber & dill, sea salt crisp bread 9

**gazpacho**, summer vegetable salsa, jalapeno oil 9

15 **fattoush salad**, pitta, feta, radish, wild oregano, cucumber, kalamata olives, 12.5

**cured hampshire trout**, fennel, lemon, green horseraddish 13

14 **parma ham**, pickled melon, chilli oil 12

15 **burrata**, green & yellow courgette, lemon, basil 13

**beef carpaccio**, wild garlic aioli, rocket & capers 15

## mains

**ricotta ravioli**, vodka tomato sauce, basil, grana padano, pinenuts 17

**aubergine harissa milanese**, spicy tomato sauce, rocket & parmesan 18

**grilled peri peri chicken thighs**, citrus yoghurt, red cabbage 22

**shellfish linguine**, prawn bisque, parsley & lemon 20

**grilled seabream**, confit marmande tomato, caper, anchovy 24

**skate**, confit fennel, seaweed & smoked butter sauce 24

**chargrilled prawns**, spicy coriander & lime butter 4 for 15 / 8 for 30

**grilled dry aged sirloin**, chimichurri, fries 39

## sides all 6

skin on fries | green salad, sherry vinaigrette

sauteed green beans, shallots & herbs

steamed cornish mids, mint & lemon butter

## desserts

**cambridge burnt cream tart** creme fraiche, cherry sauce 9

**summer meringue** hazelnut shortbread, strawberry sorbet, burnt meringue 9

**tiramisu** 10

**hackney gelato ice cream & sorbets 2 for 6**

vanilla | stracciatella | salted caramel | blood orange sorbet | strawberry sorbet

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.  
@gardenhousecambridge

## taste of garden house

**£39PP**

### starters

rosemary & sea salt focaccia

fattoush salad, pitta, feta, radish, wild oregano, cucumber, olives  
burrata, green & yellow courgette, lemon & basil

### mains

ricotta ravioli, vodka tomato sauce, basil, pine nuts

robata grilled peri peri chicken thighs, citrus yoghurt, red cabbage  
skate, confit fennel, seaweed & smoked butter sauce

### served with

skin on fries, green salad with sherry vinaigrette

### desserts

tiramisu

blood orange sorbet

**£50PP**

### starters

grilled flatbreads & olive oil

almond hummus, sumac

burrata, green & yellow courgette, lemon & basil  
cured hampshire trout, fennel, lemon, green horseradish

### mains

ricotta ravioli, vodka tomato sauce, basil, pine nuts

chargrilled prawns, spicy coriander, lime butter  
grilled dry aged sirloin, chimichurri

### served with

skin on fries, green salad with sherry vinaigrette

### desserts

tiramisu

blood orange sorbet

## afternoon tea

**35 | 45 with a glass of english sparkling wine**

a selection of savoury sandwiches, scones & sweet treats  
available daily from 12 to 5pm.