

garden house / *Autumn*

for the table

green Sicilian nocellara olives (ve)	5.5
sourdough salted butter (v)	5.5
smoked almonds (ve)	5.5

—

small plates

charred onion soup Welsh rarebit	9
Chapel & Swan oak smoked salmon soused cucumber, horseradish cream	15
charcoal grilled red prawns spring onions, olive oil & lemon	12
caramelised chicken liver parfait pickled blackberry	11
burrata pomegranate, garlic & walnut dressing	13

—

large plates & salads

caesar salad romaine lettuce, white anchovies, aged parmesan, toasted croutons	15
+add chicken	5
salt baked heritage beetroot feta, endive, macerated berries & hazelnuts	15
salmon, smoked haddock & mussel fish pie creamed potato, brioche crust	22
Hampshire white pork loin chop salt baked celariac & flamed apples	24

—

from the grill

grilled cauliflower mushroom & truffle pearl barley risotto	18
charcoal grilled lemon sole grenobloise served on the bone	26
braised beef short rib horseradish & cheddar risotto, watercress	24
rib eye steak 280g	38
sirloin steak 250g	34
steaks served with skin on chips, dressed green salad & choice of peppercorn sauce, garlic butter, chimichurri	

—

sides

skin on chips (ve)	5.5
creamed potato (v)	5.5
tenderstem broccoli, garlic & chilli (v)	6
tossed green salad mustard & shallot dressing (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.