

bar & garden / *Autumn*

snacks

green Sicilian olives (ve)	5.5
smoked almonds (ve)	5.5
sourdough salted butter (v)	5.5
skin on chips (ve)	5.5

small plates

brown butter, chickpea & sesame hummus	8.5
sumac, chilli oil & warm flat breads (v)	
Welsh rarebit aged cheddar, stout, mustard & Worcestershire sauce	8
Scotch hens egg Houses of Parliament sauce	8
buttermilk fried chicken gochujang, sesame & spring onion dressing	10

antipasto platter for two

charcuterie board salami, prosciutto, coppa, ham hock terrine, lardo & breads	25
cheese board baked camembert, dried fig, balsamic onions, candied walnuts, gooseberry chutney & bread (v)	22

large plates & salads

caesar salad romaine lettuce, white anchovies, aged parmesan, toasted croutons	14
+add chicken	5
salt baked heritage beetroot feta, endive, macerated berries & hazelnuts	15
the graduate cheeseburger smoked applewood cheese, skin on fries, burger sauce	19
plant burger vegan mayonnaise, smoked applewood cheese, skin on fries (ve)	19
beer battered haddock skin on chips, minted peas, tartare sauce	19
steak & frites Scotch onglet steak, skin on chips, green salad, peppercorn sauce	24

@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.