



THE RUPERT BROOKE
GRANTCHESTER

WHILE YOU DECIDE £10

Cucumber & Elderflower Collins

Cucumber infused Sapling Gin, Elderflower, Lemon Juice, Soda

Tommy's Margarita

El Jimador Reposado, Agave Syrup, Lime Juice

Spicy Paloma

El Jimador Reposado, Grapefruit & Chilli Sherbet, Lime Juice, Fever Tree Ginger Beer

TO START

Crayfish & Trout Cocktail, *dressed leaves, english asparagus* (GF on request) 9

Gazpacho Andaluz, *tomato & onion salsa* V (VG/DF available on request) 8

Chicken Terrine, *pickled pear, sourdough crisp* DF (GF on request) 10

Courgette & Lemon Falafel, *sweet chilli, dressed leaves* VG GF DF 8.5

MAINS

28-day Aged Roast Sirloin of Beef 22

Roast Pork Loin 22

Roast Chicken Supreme 20

Mediterranean Vegetable & Butterbean Wellington V (Vegan on request) 17

All roasts are served with roasted potatoes, seasonal vegetables, Yorkshire pudding and gravy (DF/GF on request)

Add Cauliflower Cheese 5

Eastern Gold Beer Battered Haddock, *chunky cut chips, tartare, crushed peas* GF DF 18

Catch of the Day, *fondant potato, crab velouté, BBQ leeks* GF 26

Beef Burger, *house burger sauce, cheddar cheese, lettuce, tomato & fries* 18

TO FINISH

Cambridge Burnt Cream, *shortbread* V (GF on request) 9

Chocolate & Coffee Basque Cheesecake, *salted caramel ice cream, mango compote* GF 9

Banana Sponge, *vanilla ice cream, toffee sauce* (DF/VG on request) 9

British Cheeseboard, *chutney, celery, frozen grapes & crackers* (GF on request) 10

Affogato, *espresso & vanilla ice cream* GF (DF/VG on request) 6

If you have any food allergens or dietary requests, please inform a team member

A discretionary service charge of 10% will be added to your bill

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free N Contains Nuts