



THE RUPERT BROOKE

GRANTCHESTER

WHILE YOU'RE DECIDING - 4.5

Mixed Olives GF DF | Halloumi fries V | Cajan Spiced Pork bites GF DF

TO START

Crispy Oyster Mushroom, Asian coleslaw, sweet chilli dressing GF VG 8

Garlic and Rosemary Focaccia, Baba Ganoush, Maldon salted butter for 2 V 8

Roasted Beetroot, herbed creamed goats cheese, rocket and walnut pesto GF VN 8

Cambridge Gin Cured Salmon, compressed cucumber, Granny Smith, dill GF DF 9

Soup of the day, focaccia, Maldon salted butter V 9

Thai Haddock & Cod Fish Cake, with a prawn bisque GF 9/18

Compressed Ham Hock, pickled mushrooms, charred baby onions GF DF 8

Suffolk Charcuterie with prosciutto, salami, chorizo, house pickles, garlic & rosemary focaccia with Maldon salted butter 11

MAINS

8oz Beef Burger, brioche, 'baconaise', cheddar cheese, gherkin, tomato, peppercorn sauce with fries 17.5

Slow roasted Blythburgh Pork Belly, apple cider glaze, whipped sweet potato, Oakwell black pudding, wilted chard 21

Adnams Beer Battered Haddock, tartare, triple cooked, hand cut chips, minted crushed peas DF 17.5

8oz black Angus Ribeye Steak, roasted tomato, roast onion ketchup & triple cooked, hand cut chips GF DF 29

Pan seared Hake, herbed potatoes, samphire, peas, ginger fish velouté GF 21

Slow cooked Daube Beef, buttered black cabbage, salt baked celeriac, red wine sauce GF DF 23

Gnocchi, roasted root vegetables, celeriac purée VG DF 17.5

SIDES

Szechuan Spiced Butternut Squash GF V 4.5

'Dirty Posh Chips' with Parmesan, truffle oil, béarnaise & peppercorn sauce V 5.5

House Salad GF VG 4.5

Fries Or Hand Cut Chips GF VG 4.5

Cavolo Nero 4

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