



THE RUPERT BROOKE

GRANTCHESTER

WHILE YOU'RE DECIDING - 4.5

Mixed Olives | Halloumi fries

TO START

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

Garlic and Rosemary Focaccia, mixed olives, Maldon salted butter for 2 8

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

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

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

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

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

MAINS

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

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 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 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