



**THE RUPERT BROOKE**  
GRANTCHESTER

WHILE YOU'RE DECIDING

**Olives** VG 4 | **Mac & Cheese Bites**, *truffle mayo* V 5 | **Focaccia**, *olive oil, balsamic, Maldon salted butter* V 4

TO START

**Crayfish and Prawn Tian**, *pickled cucumber, baby gem* GF 9

**Seasonal Soup of the Day**, *focaccia, Malden salted butter* V 8

**Rabbit & Pistachio Terrine**, *piccalilli, sourdough bread* N (GF on request) 10

**Cromer Crab Crumpet**, *brown crab meat mayonnaise* DF 11

**Panzanella**, *tuscan tomato & bread salad* VG (GF on request) 9.75 / 16

**Compressed Fennel & Orange Salad**, *orange dressing* VG DF GF 8

MAINS

**Rupert Brooke Beef Burger**, *homemade beef patty, Montgomery jack cheese, tomato jam, house burger sauce, fries* 18.5

**Salt Baked Celeriac Steak**, *couscous salad* VG 17

**Adnams Beer Battered Haddock**, *tartare, triple cooked, hand cut chips, crushed peas, 'chip shop' curry sauce* GF DF 17.5

**Lamb Rump**, *Provençal courgette, lemon polenta, lamb jus* GF 26

**Cajun Spatchcocked Poussin**, *sweetcorn relish, caramelised sweet potato fondant* 24

**Catch of the Day**, *please ask your server*

**8oz Flat Iron Steak** (GF/DF on request) 29

**8oz Pork Ribeye** (GF/DF on request) 24

*Served with slow roasted provençal tomato, caramelised shallot*

*Choose from Hand Cut Chips / Fries*

*Choose from Peppercorn Sauce / Chimichurri / Café De Paris Butter*

SIDES

**Buttered Sugar Snap Peas** GF V 4.5

**'Dirty Posh Chips'**, *parmesan, truffle mayo, crispy onions & peppercorn sauce* 6

**House Salad** GF VG 4.5

**Heritage Tomato & Basil Salad** GF VG 4.5

**Fries or Hand Cut Chips** GF VG 4.5

**Potatoes Rissolle** GF V 4.5

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