



THE RUPERT BROOKE
GRANTCHESTER

TO START

- Heritage Beetroot Tartare**, Mango purée, pickled Shallots & Linseed Cracker £8 GF VG
- Smoked Haddock & Cod Fish Cake** with Watercress Velouté & a soft poached 'Rattlesden' Egg £8 GF
- Slow Braised Ham Hock & Apricot Terrine**, Remoulade with crusty Farmhouse Loaf £7.5 DF
- Cambridge Gin Cured Salmon**, pickled Cucumber, Lemon & Dill Mayonnaise & Focaccia £8 DF
- Roast Butternut Squash**, Feta & Pumpkin Salad £7.5

MAINS

- 28-day Aged Roast Strip Loin of Black Angus Beef** £19
- Roast Claydon Farm Chicken Breast** £17
- Roast Loin of Suffolk Farm Pork** £18
- Sweet Potato, Squash & Spinach Wellington** £17

*All roasts are served with Garlic & Thyme roasted Potatoes, Baby Carrots, Cauliflower Cheese, braised Red Cabbage, buttered Greens
& Yorkshire Pudding*

- Chargrilled Claydon Farm Chicken**, Avocado & Suffolk Prosciutto House Salad with poached 'Rattlesden' Egg £16 GF DF
- Pan Fried East Coast Hake**, Parsley, Mussel & King Prawn Risotto £17 GF
- Field Mushroom & Avocado Burger**, Brioche bun, Tarragon Mayo, Kimchi & Baby Gem with skinny Fries £16 V

TO FINISH

- Chocolate Orange Choux Bun**, Dark Chocolate Mousse & Orange £8
- Cambridge Burnt Cream & Vanilla Shortbread** £7
- Banoffee Tart** with Banana & Salted Caramel Ice Cream £7
- British Cheeseboard**, Quince & Crackers £10 GF
- Baked Plums**, Figs, toasted Granola, Maple syrup & Thyme with vegan Ice Cream £7 VG
- Blackberry Pannacotta**, Meringue, Basil & Raspberry £7 GF
- Dark Chocolate Cremeux** with Honeycomb & Raspberry Sorbet £7.5 GF

V Vegetarian VG Vegan GF Gluten Free

Please let a team member know of any allergies or dietary requests
Share your visit on social using #chestnutchatter to be in with a chance of
winning a night's stay at one of our Chestnut inns www.chestnutgroup.co.uk