



THE RUPERT BROOKE
GRANTCHESTER

SUNDAY MENU

2 COURSES £28, 3 COURSES £34

TO START

Crayfish & Prawn Tian, baby gem, pickled cucumber GF

Ham Hock Terrine, house pickles GF DF

Asparagus Soup, focaccia, Malden salted butter V (Vegan on request, GF on request)

Fennel & Blood Orange, kohlrabi salad V GF

MAINS

28-day Aged Roast Sirloin of Beef

Roast Pork, apple sauce

Roast Chicken Breast

Sweet Potato, Squash & Kale Wellington V (Vegan on request)

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

Adnams Beer Battered Haddock, tartare, fries, crushed peas GF DF

Pan Seared Red Snapper, wild garlic risotto, samphire, dressed rocket GF N

TO FINISH

Pineapple Tarte Tatin, vegan vanilla ice cream VG

Banana Cheesecake, toffee sauce, rum & raisin ice cream V GF

Dark Chocolate Brownie, chocolate sauce, vanilla ice cream V GF

Honey & Saffron Cambridge Burnt Cream, shortbread V

British Cheeseboard, apple chutney & crackers GF (+ £4 supplement)

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