



THE RUPERT BROOKE
GRANTCHESTER

SUNDAY SAMPLE MENU

TO START

Compressed Ham Hock, *piccalilli, toasted bread* (GF on request) 10

Soup of the Day, *focaccia, Maldon salted butter* V (Vegan/DF/GF available on request) 8

Caramelised Red Onion & Blue Cheese Tart, *pickled walnuts, dressed leaves* V 9

Smoked Salmon, *toasted crumpet, dill crème fraiche* 10

MAINS

28-day Aged Roast Sirloin of Beef 22

Roast Loin of Pork, *apple sauce* 21

Roast Chicken 20

Sweet Potato, Squash & Kale Wellington V (Vegan on request) 17

All roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy (GF/DF on request)

Eastern Gold Beer Battered Haddock, *chunky chips, tartare, crushed peas* GF DF 18

Catch of the Day, *paired accompaniments*

TO FINISH

Cambridge Burnt Cream, *shortbread* V (GF on request) 9

Banana Sponge, *toffee sauce, vegan vanilla ice cream* VG 9

Spiced Pumpkin Brownie, *vanilla ice cream* GF 9

British Cheeseboard, *apple chutney, celery, frozen grapes & crackers* GF 10

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