



THE RUPERT BROOKE
GRANTCHESTER

EASTER SUNDAY

TO START

Dill Cured Chalk Stream Trout, *compressed cucumber & apple, whipped avocado, citrus dressing* 10

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

Red Pepper Falafel, *garden salad, salsa verde* VG GF DF 8,5

Smoked Duck Breast, *radicchio salad, charred blood orange, toasted pine nuts* GF 10

MAINS

28-day Aged Roast Sirloin Beef 22

Honey Mustard Roast Gammon 21

Roast Chicken Supreme 20

Roast Leg of Lamb 24

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

All roasts are served with roasted potatoes, seasonal vegetables, Yorkshire pudding and gravy

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

Catch of the Day, *paired accompaniments*

TO FINISH

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

Chocolate Coffee Cheesecake, *praline mousse* V 9

Passion Fruit & Mango Pavlova V GF 8,5

Affogato, *vanilla ice cream, amaretti biscuit* V (GF/DF/VG on request) May contain Nuts 6

British Cheeseboard, *apple chutney & 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