



THE RUPERT BROOKE
GRANTCHESTER

WHILE YOU'RE DECIDING

Olives VG 4 | **Cauliflower Bhaji**, hot sauce 5 | **Garlic & Rosemary Focaccia**, hummus, Maldon salted butter V 5

TO START

- Beetroot Cured Chalk Stream Trout**, cucumber gel, beetroot crisp GF DF 9
Chicken and Duck Liver Parfait, pickled golden raisins, pumpernickel bread GF 9.75
Seasonal Soup of the Day, focaccia, Malden salted butter V 8
Braised Pig Cheek, caramelised cauliflower puree, sherry jus GF 9.75
Aubergine Tart, red pepper coulis, olive tapenade VG 8.5

MAINS

- 8oz Beef Burger**, brioche, cheese, tomato jam, house burger sauce, gherkin, lettuce and fries 17.5
Spiced Cauliflower steak, puy lentils, salsa verde VG GF 17
Adnams Beer Battered Catch of the Day, tartare, triple cooked, hand cut chips, crushed peas, 'chip shop' curry sauce GF
DF 17.5
8oz Flat Iron Steak, provençal tomato, roasted shallot & triple cooked, hand cut chips GF DF 29
Comes with Peppercorn Sauce / Chimichurri / Blue Cheese Butter
Orchard Farm Pork Wellington, dauphinoise potato, savoy cabbage, Aspall jus (please allow 20 minutes) 22
Pan Seared Hake, creamed potato, curried mussel velouté GF 21
Niçoise salad, new potato, fine beans, cherry tomato, soft boiled egg V GF (Vegan on request) 17.5

SIDES

- Glazed Carrots** GF VG 4.5
'Dirty Posh Chips', parmesan, truffle oil & peppercorn sauce V 5.5
House Salad GF VG 4.5
Fries or Hand Cut Chips GF VG 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