



THE RUPERT BROOKE

GRANTCHESTER

MOTHER'S DAY MENU

2 COURSE £26PP | 3 COURSE £30PP

TO START

Soup Of The Day, focaccia, Maldon salted butter v

Haddock & Cod Fish Cake, bisque with a soft poached Rattlesden egg GF

Torched Mackerel, whipped crème fraiche, pickled cucumber, GF

Cambridge Gin Cured Salmon, compressed cucumber, Granny Smith, dill DF

Ham Hock, piccalilli, pickled shallots, toasted focaccia

MAINS

28-day Aged Roast Suffolk Beef Sirloin

Roast Loin Of Pork, caramelized apple sauce

All roasts are served with garlic and thyme roasted potatoes, baby carrots, cauliflower cheese, braised red cabbage, spring greens & Yorkshire pudding

Sweet Potato, Squash & Spinach Wellington with garlic and thyme roasted potatoes, baby carrots, spring greens vG

Adnam's Beer Battered Haddock, tartar, fries & peas. DF

5 Bean Cassoulet, roasted Norfolk beetroot, kale & focaccia vG

8oz Beef Burger, brioche, 'baconaise', cheddar cheese, gherkin, tomato, and skinny fries

SIDES

Garlic & Thyme Roasted Potatoes 4

Baby Carrots | Cauliflower Cheese | Buttered Greens 4

Yorkshire Pudding 1.5

TO FINISH

British Cheeseboard, quince, pear chutney & crackers GF (£4 supplement)

Rhubarb Pavlova, ginger bread, cinnamon ice cream

Spiced Apple & Pear Crumble with vegan ice cream vG GF

Sticky Toffee Pudding, toffee sauce, vanilla ice cream

Selection of Ice Creams

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

Please let a team member know of any allergies or dietary requests

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