



THE RUPERT BROOKE
GRANTCHESTER

MOTHER'S DAY MENU

SET MENU

2 COURSES £29 | 3 COURSES £36

TO START

- Seasonal Soup of the Day**, focaccia, malden salted butter v
Confit Smoked Chicken Terrine, baby gem, caesar dressing GF DF
Crayfish Cocktail, wholemeal bread GF
Roasted Beetroot & Goats Cheese, rocket salad, balsamic glaze VG GF

MAINS

- 28-day Aged Roast Beef**
Roast Loin of Pork, apple sauce
Sweet Potato, Squash & Spinach Wellington v (VG on request)
*All roasts are served with garlic and thyme roasted potatoes, clap shot, cauliflower cheese,
buttered cabbage,
seasonal greens, Yorkshire pudding, Gravy*
Ballotine of Chicken, crushed herbed potatoes, braised peas
Adnams Beer Battered Catch of the Day, tartare, triple cooked, hand cut chips, crushed peas
GF DF
Whole Roasted Plaice, duchess potatoes, green beans, veronique sauce GF

TO FINISH

- Apple and Pear Strudel**, poached cherries, vegan vanilla ice cream VG DF
Cambridge Burnt Cream, shortbread v
Carrot cake, whipped cream cheese, coffee and walnut ice cream v N
Dark Chocolate Brownie, chocolate sauce, vanilla ice cream v GF
British Cheeseboard, apple chutney & crackers GF (£4 supplement)