



**THE RUPERT BROOKE**  
GRANTCHESTER

WHILE YOU'RE DECIDING

**Olives** VG 4 | **Chicken Wings**, hot sauce 5 | **Garlic & Rosemary Focaccia**, olive oil, balsamic, Maldon salted butter V 4

TO START

**Crayfish and Prawn Tian**, pickled cucumber, baby gem GF 9

**Smoked Chicken Caesar**, baby gem, bacon crumb, caesar dressing, crispy chicken skin GF 9,5

**Seasonal Soup of the Day**, focaccia, Malden salted butter V 8

**Braised Pig Cheek**, caramelised cauliflower puree, sherry jus GF 9,75

**Spring Pea Mousse**, house pickles, pea & bean salad, rye cracker VG 8,5

MAINS

**8oz Beef Burger**, brioche, cheese, tomato jam, house burger sauce, gherkin, lettuce and fries 17,5

**Salt Baked Celeriac Steak**, couscous salad VG 17

**Adnams Beer Battered Haddock**, 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 Tenderloin**, crushed new potatoes, caramelised apple purée, wholegrain mustard velouté GF 20,5

**Chickpea & Aubergine Curry**, homemade flat bread VG 17

**Chicken Milanese**, rocket & parmesan salad, fine green beans 17,5

**Catch of the Day**, please ask your server

SIDES

**Orange Braised Fennel** 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

**Fine Green Beans** GF V 4

**Potatoes Rissolle** GF V 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