



THE RUPERT BROOKE
GRANTCHESTER

SET MENU

2 COURSES £26 | 3 COURSES £32

TO START

Confit Smoked Chicken Terrine, baby gem, caesar dressing GF DF

Seasonal Soup of the Day, focaccia, Malden salted butter V (Vegan available on request)

Roasted Beetroot and Goat's Cheese, rocket salad, balsamic glaze V GF

Trout Mousse, seaweed, dressed leaves, soy and ginger dressing

MAINS

28-day Aged Roast Beef

Roast Loin of Pork, apple sauce

Roast Chicken

Sweet Potato, Squash & Spinach Wellington V (Vegan on request)

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

Adnams Beer Battered Catch of the Day, tartare, triple cooked, hand cut chips, crushed peas

GF DF

Pan Seared Seabass, creamed potato, curried mussel velouté GF

TO FINISH

Cambridge Burnt Cream, shortbread V

Apple, Pear and Blackberry Crumble, vegan vanilla ice cream VG

Dark Chocolate Brownie, chocolate sauce, sour cherries, vanilla ice cream V GF

Iced Pistachio Parfait, orange polenta cake N GF

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