



THE RUPERT BROOKE

GRANTCHESTER

TO SHARE

Garlic & Rosemary Focaccia with salted Butter £3 V

TO START

Suffolk Charcuterie, Prosciutto, Salami, Chorizo & Pickles with Garlic & Rosemary Focaccia £9

Ham Hock & Apricot Terrine, remoulade with crusty Farmhouse Loaf £7.5 DF

Cambridge Gin Cured Salmon, pickled Cucumber, Lemon, Dill Mayonnaise & Focaccia £8 DF

Smoked Haddock & Cod Fish Cake, Watercress velouté with a soft poached 'Rattlesden' Egg £8/£16 GF

Heritage Beetroot Tartare, Mango purée, pickled Shallots & Linseed Cracker £8 GF VG

Orchard Farm Pork & Black Pudding Scotch Egg with Piccalilli £7.5

MAINS

Roast Butternut Squash, Feta & Pumpkin Seed Salad £15 V GF

Claydon Farms Chargrilled Chicken, Avocado & Suffolk Prosciutto House Salad with poached 'Rattlesden' Egg £16 GF DF

8oz Beef Burger, Brioche bun, Bacon jam, Cheddar Cheese, Gherkin, Tomato, Peppercorn sauce & skinny Fries £16

Field Mushroom & Avocado Burger, Brioche bun, Tarragon Mayo, Kimchi & Baby Gem with skinny Fries £16 V

Adnams Beer Battered Haddock, Tartare, triple cooked, hand cut Chips & mixed Leaf salad £16 DF

Loomswood Farm Duck Breast, caramelized Cauliflower with roasted Plum & Star Anise Duck sauce £19 GF

10oz Black Angus Sirloin Steak, roasted Tomato, roasted Onion ketchup & triple cooked, hand cut Chips £26 GF

Norfolk Costessey Lamb Loin, crispy Lamb shoulder, braised Roscoff Onion, Pancetta & Peas £21 GF

Pan Roasted Hake, Mussels, wilted Spinach, BBQ Fennel, Chive & Coriander Beurre Blanc £18 GF

Chestnut Mushroom Risotto with wild Mushrooms & crispy Kale £16 VG GF

Paella Mixta, Tiger Prawns, King Prawns, Mussels, Squid, Chorizo, Pancetta, Chicken, Chilli & Cherry Tomatoes £18 GF

SIDES

Green Beans, Shallots & Garlic dressing £3.5 GF VG

'Posh Chips' with Parmesan, Truffle oil & Béarnaise sauce £4.5 V

'Dirty Posh Chips' with Parmesan, Truffle oil, Béarnaise & Peppercorn sauce £5.5 V

Honey Roasted Carrots, Black Onion Seeds & Chives £4 GF V

House Salad £3.5 GF VG

Fries or Hand Cut Chips £3.5/£4 GF VG

V Vegetarian VG Vegan GF Gluten Free

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

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