

COCKTAILS

Pascky's Negroni Gin, Campari & Cocchi Rosa Vermouth 6.5	Max's Lemon Drop Limoncello, Vodka & Lemon Juice 6.5
Will's Vieux Carre Lot 40 Rye Whiskey, Brandy, Bénédictine & Cocchi Vermouth 7.5	

BISTRO BITES

Marinated Gordal Olives (gf, vg) 5.5	Beetroot Hummus, Pickled Broccoli & Croutons (vg, gf*) 6
Sourdough & Foccacia with Salted Butter & Tapenade (v) 6.5	Harissa & Parmesan Cheese Straws (v) 5

STARTERS

Scallops, Braised Octopus, Caviar & Sea Vegetables (gf) 16.5
Pastrami Cured Salmon, Dill Cream Cheese, Croutons & Apple Celery Gel 11
Wild Boar & Walnut Pâté with Tomato Relish 9
Peppered Beef Fillet Carpaccio with Pickled Mustard Seeds & Fresh Horseradish (gf) 13
Lobster & Crab Cocktail with Marie Rose Sauce, Cherry Tomato & Cucumber (gf*) 17
Baby Beetroot, Balsamic Glazed Figs with Crispy Kale, Sundried Tomato & Chili Beetroot Gel (gf, vg) 9

Please inform your server of any allergies before you order
Gluten Free (gf), Vegetarian (v) Vegan (vg), Can be Altered
(*), Contains Nuts (n)

VAT is included at the standard rate.
A discretionary service charge of 12.5% is added to the bill for
tables of 6 or more

THE RUPERT BROOKE

SIDES

Chips or Fries (gf*, vg)
Roasted Broccoli with Sesame (vg)
Truffle Sautéed Potatoes (gf,vg) 5.5
Roasted Sprouts with Pancetta (gf)
Cauliflower Cheese 6

MAINS

Classic Coq Au Vin, Sautéed Potatoes, Tenderstem Broccoli (gf) 21
Beer Battered Fish and Chips with Crushed Peas, Homemade Tartare Sauce 18
Pan Fried Sea Bass Fillet, Prawns & Chive Risotto, Samphire 23
Half a Lobster served with Crispy Mac & Cheese, Lobster Bisque & Sea Vegetables (gf) 50
Cauliflower Steak, Pickled Veg, Carrot Remoulade, Charred Chicory & Creamy Pesto Dressing (vg) 17.5

ROASTS

Sirloin of Beef 22.5	Pork Belly 19
Lamb Rump 25	Spiced Butternut Squash Pie 17.5

All served with roast potatoes, yorkshire pudding,
seasonal vegetables & gravy (gf*)

Additional roasts options including game specials may
be available. Please check the specials board or ask your
server to find out.

DESSERTS

Affogato, Vanilla Ice Cream with Kimbo® Espresso 6
Apple & Blackberry Crumble with Vanilla Bean Ice Cream 9
Limoncello & Sherbert Cheesecake, Italian Meringue & Candied Lemon 9
Vanilla Pannacotta with Spiced Clementine & Cointreau Chutney with Cranberry Granola (gf*) 9
Dark Chocolate Mousse, Raspberry Sorbet & Pistachio Crumb (gf) 9.5
Baked Pear, Whipped Cream & Red Grapes with Cardamom Crumb (vg) 8