

Sunday Lunch Menu

2 courses £23 | 3 courses £28

While You're Deciding....

Cambridge Distillery Gin & Tonic	6.3	Glass of Taittinger Champagne	12.5
Smoked Almonds	3.5	Chilli bites	4
Salted Nuts	3.5	Marinated olives	4
Selection of breads, olive oil	3.5	Wasabi peas	4

Starters

Gazpacho soup with cucumber crisp 🌱

Mackerel & horseradish pate, apple compressed cucumber, sesame crisp

Wild mushroom bruschetta, crispy hens egg 🌱

Poached chicken terrine, melba toast, almond dressed rocket

Smoked salmon, beetroot sponge, compressed cucumber, horseradish cream

Mains

Roast rare breed local sirloin of beef (served medium rare)

Or

Roast loin of Old Spot pork

Served with

Served with Yorkshire pudding, roast potatoes, cauliflower cheese, red cabbage, greens & carrots

Garden pea, asparagus and ricotta risotto, crisp candy beetroot 🌱

Sweet potato falafel, pearl cous cous tabbouleh, mint raita 🌱

Chicken cob salad, blue cheese, pancetta, olives, boiled egg, tomato 🌱

Wing of skate, vine tomato, lemon & caper butter, warm jersey royal salad 🌱

Sides

Sweet Potato Fries – Buttered greens – Spiced Chantenay carrots – Mixed salad - £3.50 each

Puddings

Summer fruit pudding, minted clotted cream

Tablet coupe, fudge crumble, butterscotch sauce & vanilla ice cream

Orange & cardamom panna cotta, ginger syrup, candied orange peel, sweet walnut crumb 🌱

Chocolate Delice, toffee bananas, honeycomb 🌱

Eton Mess 🌱

A very warm welcome to the Rupert Brooke. We wish your visit to be as pleasurable as possible. If there are any aspects of your experience that you are not happy with please speak to the manager so we can do everything we can to put it right. Complaints cannot always be retrospectively dealt with. For parties of eight or more a 10% discretionary service charge will be added to your final bill.

For more details on any allergens please speak to a team member