## THE RUPERT BROOKE

## GRANTCHESTER

## MENU

WHILE YOU'RE DECIDING	
Whole Baked Camembert to share, crusty bread V	£10
Smoked Almonds	£3
Salted Nuts	£3
Selection of breads and olives	£7
Charcuterie Board, Suffolk cured meats, pickles	£12
Chilli bites	£3
Marinated olives	£4
Wasabi peas	£3
STARTERS	
Home made soup of the day, warm bread V	£6
Prawn & cray fish cocktail tomato & cucumber salsa, Marie rose GF	£9
Pan fried scallops curried cauliflower purée, black pudding crumb <b>GF</b>	£10
Ham hock terrine tomato chutney, toasted bread	£7
Goat's cheese & red onion tart rocket and balsamic salad	£7
MAINS	
Pan fried Suffolk duck breast Boulangère potato, tenderstem broccoli & orange jus GF	£19
Parma ham wrapped cod loin chorizo, bell pepper and haricot bean cassoulet <b>GF</b>	£17
Mushroom risotto rocket & shaved Parmesan V	£16
Local game hotpot savoy cabbage, bacon, hazelnuts <b>GF</b>	£18
Whole plaice new potatoes, samphire, prawn butter sauce	£16
VEGAN VG	
Butternut squash & red onion bhaji lime and coriander coconut yoghurt	£6
Balsamic and red onion tart dressed rocket	£7
Pumpkin and spinach curry basmati rice, toasted flat bread	£15
Marinated cauliflower steak triple cooked chips, roasted tomato GF	£16
RUPERT BROOKE FAVOURITES	
Smoked haddock & trout fishcake pickled fennel salad	£7/14
Portobello mushroom burger gluten free bun, sweet potato fries V GF	£14
10oz 28 day aged Ribeye steak slow roasted tomato, mushroom, peppercorn sauce	£24
Superfood Salad roasted pumpkin & butternut squash, avocado, mixed toasted nuts V GF	£14
The Rupert Brooke beef burger brioche bun, bacon, cheese, burger sauce & skin on fries	£16
Fish & chips battered cod, hand cut chips, crushed peas & tartare sauce	£16
SIDES GF	£3.50
Cabbage, bacon, hazelnuts   Triple cooked chips   Skin on fries   Honey Glazed Carrots & Parsnips	
Sweet potato fries V   Winter garden salad VG   Seasonal vegetables VG   Onion rings VG	