



## THE RUPERT BROOKE

GRANTCHESTER

### STARTERS

Heirloom tomato salad, salsa verde, charred rye bread DF VG	£6
Grilled avocado bruschetta, tomato salsa DF VG	£7
Seasonal soup of the day, freshly baked crusty bread DF VG	£6
Pan seared scallops, pea puree, bacon lardons GF	£9.25
Ham hock croquette, truffle pea puree, confit poached egg	£7.50
Smoked salmon & haddock fishcake, sweet pickled fennel, celeriac & apple, cured apple	£6.50   £12

### MAINS

Roasted pork tenderloin, Pommes Anna, caramelised apple, blackberry jus, braised pork and chestnut croquette	£16.50
French trimmed rack of lamb, fondant potato, roasted beetroot purée, black garlic purée GF	£18.75
Chicken cob salad, sun-blushed tomato, olives, egg, blue cheese GF	£15
Summer niçoise salad, baby new potato, French beans, sun blushed tomato, olives With tofu GF DF VG   Flaked salmon GF DF	£14
The Rupert Brooke burger, brioche roll, cheese, bacon, gherkin, skinny fries	£15
Crispy battered fish, crushed peas, sweet pickled lemon, hand cut chips, tartare	£15
Charred ribeye steak, on the vine cherry tomatoes, portobello mushroom & hand cut chips With peppercorn sauce   Mushroom sauce   Blue cheese & bacon sauce	£25.25

### SIDES

Sweet potato fries V   Skinny fries V   Hand cut chips GF V   Garden salad GF V	£3.50
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### DESSERTS

Sticky toffee pudding, vanilla ice cream & salted caramel sauce V	£6.50
Chocolate & orange panna cotta, orange crisp & orange sorbet GF	£7.50
Cambridge burnt cream, ginger biscuit V	£6.50
Selection of three ice creams GF V or sorbets GF DF VG Vanilla   Chocolate   Strawberry ice cream Lemon   Orange   Raspberry   Passion fruit sorbet	£7.50

Our menu pricing has been adjusted to take into consideration the reduction in the rate of VAT and the Covid-19 impact

If you have any food allergens please inform a team member

V Vegetarian VG Vegan GF Gluten free DF Dairy free