

the rupert brooke

Pascky's Negroni
Gin, Campari and Cocchi
Rosa
8.5

the rupert brooke

Pyefleet oysters with
grapefruit, cucumber and
chilli or classic
mignonette (gf)
3.75

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Roast langoustines,
crispy pork belly and
bisque (gf*)
18

Soft shell crab with
papaya salad, Asian
herbs, spiced coconut
crumb and peanuts (gf,n)
15

the rupert brooke

10oz Ribeye 40
8oz Fillet 45
Served with buttered cavolo
nero, chips and peppercorn or
béarnaise sauce (gf*)
Add a slice of seared foie gras
10

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Roast chicken supreme,
fried leg, roasted
cauliflower, charred gem
and pickled onions (gf*)
22

Blistered aubergine,
mustard greens, radish,
sesame and miso sauce
(vg*,gf*)
21

the rupert brooke

Chips or fries
(vg,gf*)
5

Buttered greens
(v,vg*,gf)
5

House Cocktails

Micky's Sidecar
Cognac, Cointreau and
lemon
8.5

Snacks

Selection of bread
marmite butter, olive
oil and balsamic (v,vg*)
7

Starters

Game terrine, damson jam,
bitter leaves and game
chips (gf*)
- may contain shot
12

Heritage beetroot salad,
goat's curd, celery and
candied walnuts
(vg,gf,n)
12

Steaks

Steak frites - 8oz bavette
served medium rare with
fries and béarnaise sauce
(gf*)
24

Mains

Dingley Dell pork chop,
roast artichokes, black
garlic, feta, honey and
Aleppo pepper (gf*)
28

Roast stonebass, burnt
corn, pearl onions,
sapphire and clam sauce
(gf*)
34

Sides

Leek & Dolcelatte
gratin (v,gf)
6

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Will's Fernandito
Fernet Branca, Coca-Cola
and lime
7.5

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Olives - preserved lemon
and chilli dressing
(vg,gf)
6

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Burnt leeks vinaigrette
with wholegrain mustard
and toasted hazelnuts
(vg,gf*,n)
10

Moules vadouvan in a
light French-style curry
sauce and focaccia (gf*)
small 12
or large with fries 22

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Brooke burger, lettuce,
salted onion, tomato
relish, American cheese,
house gherkins, burnt
onion mayo and fries (gf*)
21

Loch Duart salmon with
celeriac, preserved lemon,
green beans and roe
(gf*)
28

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Glazed carrots, Greek
yoghurt & sesame(vg*,gf)
6

VAT inc. at the standard rate. Please inform your server of any allergies before you order.

Gluten Free (gf) Vegetarian (v) Vegan (vg) Contains Nuts (n) Can be adjusted to dietary requirements (*)

Spiced lamb casarecce with
garlic and tahini yoghurt
22

Dolcelatte pappardelle,
cavolo nero and candied
walnuts (v,n)
20

Salads

Grilled artichoke and padron
pepper salad with hummus,
olives, pine nuts and fris  e
(vg,gf)
20

Cucumber and radish salad
with feta, capers, red
onion, dill and mint
(v,vg*,gf)
20

Filled ciabattas

Served noon - five

Steak, dolcelatte and rocket 17
Crab, corn and pickled cucumber 20
Roasted peppers, aubergine, garlic
yoghurt and hummus (v,vg*) 14

Served with fries

Join us for New Years Eve

During dinner, swing singer, Mickey
Fordola will entertain you. Following
dinner, DJ and dancing to ring in the New
Year.

3 Courses - £100

£20 per person deposit required on
booking.

Black-tie encouraged but optional



Christmas Parties

We are now taking bookings for Christmas
Parties

Party Menu available from 20th of Nov to
24th of Dec.

2 Courses - £35
3 Courses - £45

Minimum of 6 people up to whole venue hire for
150 people.

Please get in touch to discuss:
info@therupertbrooke.com
01223 841875

£15 per person deposit required on booking.

Gluggle

Jugs

Extra Large - £35
Large - £25

Our water jugs are
available to
purchase, please
talk to a member of
staff if you are
interested.
Please note they
are slight seconds.