

COCKTAILS

Pascky's Negroni
Gin, Campari & Cocchi
Vermouth
8.5

Will's Last Word
Dry Gin, Green
Chartreuse, Maraschino
& Lime
11

Blue's Bellini
Prosecco & White
Peach Purée
8.5

Coco's Cosmo
Vodka, Cointreau &
Cranberry
8

BISTRO BITES

Toasted Sourdough,
Focaccia, Olive Tapenade,
Olive Oil & Balsamic (vg)
7.5

Marinated Gordal
Olives (gf, vg)
7

Breaded Whitebait
with Tartar Sauce
7

Spiced Parmesan
Cheese Straws
6

Maldon Rock Oysters with Red Wine Vinaigrette
3.5 each

STARTERS

King Scallops with Pea Puree, Pancetta
& Black Pudding Crumb
18

Grilled Mackerel, Potato Salad, Pickled
Beetroot & Watercress Velouté
12

Garlic & Chilli King Prawns with
Toasted Sourdough (gf*)
14

Sauteed Lambs Liver with Shallots,
Balsamic & Focaccia
11

Rabbit & Tomato Terrine with
Gardiniera Pickled Vegetables
13.5

Crispy Tofu, Tempura Enoki Mushroom,
Roasted Oyster Mushroom, Pickled
Girolles & Curry Sauce (vg, gf)
10.5

Classic Caesar Salad
9

Add Chicken +3.5

SIDES

Pear, Chicory & Walnut
Salad (n, v, gf)

Hispi Cabbage with
Pancetta & Toasted
Pine Nuts (n, v, gf)

Tenderstem Broccoli with
Toasted Almonds
& Soy (n, v)
6.5

Chips or Fries (gf, vg)
5.5



*During Asparagus
Season, you will
find it on our
Specials Board*

STEAKS

10oz Ribeye Steak,
Chips, Caesar Salad &
Peppercorn Sauce (gf*)
37

8oz Fillet, Chips, Caesar
Salad & Chimichurri
Sauce (gf*)
39.5

Add King Prawns + 8

MAINS

Pan Fried Cod with Crushed New Potatoes,
Baby Carrots & Courgettes in a
Lemon Butter Sauce
26

Risotto with Roasted Golden Beetroot,
Pickled Candied Beetroot,
Feta & Toasted Pine Nuts (n, gf, vg*)
20

Brooke Burger - 7oz Steak Patty,
Smoked Applewood Cheese,
Ciabatta Roll, Tomato, Lettuce & Burger
Sauce with Fries & Coleslaw (gf*)
22

Seared Duck Breast, Asian Salad with
Peanut Dressing, Poached Plum &
Sweet Potato Fondant
26

Homemade Pie of the Week
with Mash, Spring Greens
& Gravy
23

Salmon Wellington, Prawn &
Spinach Mousse with Chive Mash
28

Cutlets of Lamb with
Sauteed Hispi Cabbage, Peas,
Noisette Potatoes & Mint Jus (gf)
36

Beer Battered Haddock & Chips,
Homemade Tartar Sauce
& Crushed Peas
21

Beetroot & Goats Cheese
Girasoli Pasta with Sundried Tomato,
Chives & Red Onion (v)
22

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

SANDWICHES SERVED 12-5

Bacon & Chicken Caesar Baguette
15.5

Steak Strips, Red Onion & Wholegrain
Mustard Mayo Baguette
15.5

Prawn & Avocado Brioche Roll with
Marie Rose Sauce
16

Tricolore - Bocconcini Mozzarella,
Tomato & Pesto Focaccia (n, v)
14

ALL SERVED WITH FRIES

CHILDRENS MENU

Battered Haddock & Chips
10

Chicken Goujons & Fries (gf*)
11

Cheese, Pesto (n) or
Tomato Pasta (v)
9

Sausage & Chips
10

Scoop of Ice Cream (gf)
3

Chocolate Brownie
4.



GLUGGLE JUGS

Extra Large - £35
(Excluding Lustre)

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.

FUNCTIONS AT THE RUPERT BROOKE

WE HAVE A RANGE OF AREAS TO HOST
FUNCTIONS INCLUDING OUR RUPERT ROOM,
BALCONY & TERRACE

FROM PRIVATE DINING FOR 20 PEOPLE UP TO
FULL VENUE HIRE FOR 250 PEOPLE.
A RANGE OF BUFFET PACKAGES OR SET PRICE
MENUS ARE AVAILABLE

PLEASE GET IN TOUCH TO DISCUSS:
INFO@THERUPERTBROOKE.COM
01223 841875

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