

## COCKTAILS

Pasquale's Negroni  
Gin, Campari, Vermouth  
6.0

Will's Black Manhattan  
Rye Whiskey, Averna, Bitters  
6.5

Max's Vesper  
Gin, Vodka, White Vermouth  
*Shaken, not stirred*  
6.5

## BISTRO BITES

Sourdough & Focaccia with  
Salted Butter & Olive/Sun  
Dried Tomato Tapenade (v)  
5

Broad Bean & Garlic  
Hummus with Sourdough  
(vg)  
6

Twisted Parmesan Cheese  
Straws  
5

Oysters;  
- Red Wine & Shallot  
- Lemon Granita  
- Guinness Shot  
3/6/12  
11.5/21/36

Marinated Gordal Olives  
(gf, vg)  
5.5

## STARTERS

Confit Ham Terrine, Crispy Quail Egg, Potato Rosti & Pea  
Mousse (gf)  
9

Bruschetta; Heritage Tomato, Sweet Pepper & Roquette  
with Basil Pesto (vg)  
8.5

Pan Fried Scallops, Chorizo, Pickled Cauliflower with Truffle  
& Cauliflower Puree (gf)  
16.5

Whipped Chicken Liver Parfait with Sweet Apple Chutney,  
Clarified Butter & Melba Toast  
9

Warm Goats Cheese Tart, Glazed Figs & Balsamic (v)  
9.5

Prawn Cocktail, Marie Rose Sauce, Cucumber & Baby Gem  
Lettuce (gf\*)  
12



## SIDES

5.50

Chips or Fries with Pink  
Himalayan Salt (gf\*, vg)

Pommes Anna with  
Truffle Oil (gf, v)

Smoked Garlic Green  
Beans (gf, v)

Crispy Kale (gf, vg)

House Salad, Chervil  
Vinnagrette (gf, vg)

## MAINS

Moules Marinière, White Wine & Cream Sauce with Pink  
Himalayan Salted Fries (gf\*)  
18.5

Smoked Haddock Chowder, Parmesan Straws & a Cod  
Croquette  
21

Market Fish of the Day  
Market Price

Traditional Carbonara, Guanciale, Orange Egg Yolk, Black  
Pepper & Crispy Parmesan  
17

Beer Battered Haddock & Chips, Grilled Lemon, Tartare  
Sauce & Minted Peas  
17.5

Pea, Mint & Edamame Bean Risotto with Shaved Pecorino &  
Truffle Oil (gf, vg\*)  
16

Vegetable, Chick Pea & Sweet Potato Tagine with Giant  
Coriander Cous Cous (vg)  
16

## STEAKS

Steak Frites - served pink with Fries & Béarnaise Sauce (gf\*)  
17

Our steaks are smoked in-house with maple, rosemary &  
pink himalayan salt, served with chips & roasted vine  
tomatoes. (gf\*)  
Add 5 Garlic King Prawns - +7.5

7oz Fillet  
34

10oz Pave Rump  
24

10oz Ribeye  
34

9oz Sirloin  
29

35oz Tomahawk on  
the Bone  
(for 2 to share)  
80

Sauces: Diane,  
Pink Peppercorn,  
Roquefort or  
Béarnaise +3

## LUNCH

SERVED 12-4:30  
MONDAY TO SATURDAY

### SALADS

Roasted Vegetable Salad - Beetroot, Butternut  
Squash, Feta & Pomegranate Dressing (gf, v)  
14

Cobb Salad - Bacon, Chicken, Boiled Egg, Smoked  
Applewood, Avocado & Cherry Tomato with Baby  
Gem Lettuce (gf)  
16

Waldorf - Apple, Celery, Grape & Toasted Walnut  
with Baby Gem Lettuce (gf, vg\*)  
Add Rôquefort Cheese - + 3  
15

### BAGUETTES

SERVED WITH HOUSE SALAD

Steak Strips, Fried Red Onion & Wholegrain  
Mustard Mayo  
13

Chicken Parfait, Sweet Sandwich Pickle & Spring  
Onions  
12

King Prawn & Smashed Avocado with Seafood  
Sauce  
13

Tomato, Buffalo Mozzarella & Homemade Basil  
Pesto (v)  
11

THE RUPERT BROOKE

## SUNDAYS

We will change our Roasts  
weekly, dependent on  
availability and season.

We will always have Beef  
and a Vegetarian/Vegan  
Option.

## DESSERTS

Affogato, Vanilla Ice Cream with Kimbo ® Espresso  
(vg\*/gf)  
5.5

Pumpkin Pannacotta, Ginger Ice Cream &  
Cinnamon Tuille (gf\*)  
9

Warm Apple Tarte Tatin, served with Blackcurrant  
Sorbet (vg\*)  
8

Amaretto Tiramisu (n)  
9

Warm Blackberry Tart with Almond Cream (n)  
9

Dark Chocolate Fondant, Sweet Cherries & White  
Chocolate Foam  
9.5

Selection of 3 Cheeses, with Grapes, Celery,  
Macerated Watermelon & Crackers (gf\*)  
12.5

## CHILDREN'S MENU - 9

Cheese, Pesto or Tomato Pasta served with  
Grated Pecorino

Chicken Goujons with Fries

Sausage with Chips & Beans

Fish & Chips with Garden Peas

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

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