

the roebuck pub

@theroebuckse1

British Cassis, Prosecco 7.00

Olives 4.00 / Chicken Crackling 2.00 / Pork Scratchings 2.00

Small Plates

Welsh Rarebit	4.50
Deep-fried Cropwell Bishop Gougères	4.00
Truffled Honey Goat's Cheese Frites	4.00
Atlantic Salt Cod Croquettes, Sauce Gribiche	5.00
Free Range Chicken Goujons, Sour Cream, Sweet Chili	6.00
Sticky BBQ Chicken Wings	4.50
Sausage Roll	4.00
Scotch Egg	4.50

Starters

Spiced Parsnip Soup, Croutons	5.00
Goat's Cheese Terrine, Chutney, Flatbread	6.00
Onion, Cider & Rosemary Dip, Flatbread	6.00
Dexter Beef Carpaccio, Rocket, Pecorino	6.00
Herring Pate, Flatbread	5.00

Boards

British Cheese Board, Housemade Water Biscuits, Chutney, Apple Membrillo	11.00
Ham & Glory Organic British Charcuterie Board, Housemade Gentleman's Relish, Pickles, Bread	15.00
A Mixed Selection of Cheese & Charcuterie	14.00

Roasts (All of our meat is sourced from Gillwing Farm in Sussex)

28 Day Aged Dexter Beef Rump	16.00
Rolled Loin of Gloucester Old Spot Pork	16.00
Free Range Chicken Leg	13.50
Beetroot & Black Bean Patty	12.50
Fillet of Atlantic Hake, Herbed Cream Sauce	13.50

Our roasts are served with roast potatoes, Yorkshire pudding, gravy & seasonal vegetables.

Mains (for some of our mains we recommend a side dish, please ask staff for details)

Onion Pumpkin Tarte Tatin, Rocket, Pecorino & Walnut Salad	11.50
Sticky BBQ Spare Ribs, Roast Potatoes, Salad, Coleslaw (for 1 or 2 people)	13.00/24.00
Haddock & Prawn Fish Pie, Seasonal Greens (30 minutes cooking time)	14.00
Free Range Chicken & Leek Pie, Seasonal Greens (please allow 30 min cooking time)	14.00

Sides

Mixed Salad	4.00
Seasonal Greens / Mashed Potato	3.00

Desserts

Salted Caramel Truffle	1.00
House Made Ice Cream/Sorbet (please ask for flavours)	per scoop 2.00/1.50
Apple Crumble & Custard (contains nuts)	5.00
Salted Chocolate & Raspberry Pot, Shortbread Fingers	5.00
Baked Lemon & Breadcrumb Pudding, Popcorn Ice Cream	5.00
Fresh Sugared Doughnuts, Caramel Sauce	5.00

For a healthier option we can serve our burgers without the bun & the hake grilled, please ask at the bar.

As we cook all our food to order please be understanding if there is a small delay during busy periods.

Fish dishes may contain bones. The EHO recommends burgers be cooked to a minimum 75°C.

If you have a food allergy, intolerance or sensitivity,

please speak to a member of staff about the ingredients in our dishes before you order your meal.

We are proud members of The Sustainable Restaurant Association