

the roebuck pub

@theroebuckse1

Escubac, Tonic, Lemon 5.00

Olives 4.00 / Pork Scratchings 2.00 / Chicken 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
Sticky BBQ Chicken Wings	4.50
Sausage Roll	4.00
Scotch Egg	4.50

Starters

Spiced Lentil Soup, Croutons	5.00
Goat's Cheese Terrine, Chutney, Flatbread	6.00
Beetroot Dip, Soured Cream, Toasted Almonds, Flatbread	6.00
Dexter Beef Carpaccio, Rocket, Pecorino	6.00

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

Mains

Aloo Paneer Stuffed Crepe, Dal Sauce, House Pickle & Sambal Salad	11.50
Haddock & Prawn Fish Pie, Roasted Veg (please allow 30 min cooking time)	14.00
Free Range Chicken & Leek Pie, Roasted Veg (please allow 30 min cooking time)	14.00
Sticky BBQ Spare Ribs, Chips, Salad, Coleslaw (serves ½)	13.00/24.00
Pork Sausages, Mash Potato, Red Wine Gravy, Parsnip Crisps	12.50
Skirt/Sirloin/Fillet Steak, Hand Cut Chips, Garden Salad	17.00/20.00/20.00

Bar

Mustard Marinaded Steak Roll, Watercress, Pickle, Chips	10.50
Beer Battered Atlantic Hake (sustainably sourced), Chips, Mushy Peas, Tartare Sauce (add wally 1.00 each)	9.00/13.00
28 Day Aged Sussex Beef Burger, Onion & Mustard Relish, Chips (add cheese/bacon 1.00 each)	11.50
Beetroot & Black Bean Burger, Chips (add cheese/bacon 1.00 each)	10.00

Sides

Hand Cut Chips / Mixed Salad	4.00
Buttered Mash / Seasonal Veg	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
Fresh Sugared Doughnuts, Caramel Sauce	5.00
Salted Chocolate & Raspberry Pot, Shortbread Fingers	5.00
Baked Lemon & Breadcrumb Pudding, Popcorn Ice Cream	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, Salted Caramel Truffles contain gelatin. 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.

Our Beef Burgers contain a percentage of lentils & mushrooms in an effort to reduce our impact on the planet,

please ask staff if you would like to know more.

We are proud members of The Sustainable Restaurant Association