

the roebuck pub

@theroebuckse1

Escubac, Tonic, Lemon 5.00

Olives 4.00 / Pork Scratchings 2.00 / Chicken Scratchings 2.00 / Beer Sticks 3.00

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
Spicy Sesame Fish Balls, Cucumber Dip	5.00
Sausage Roll	4.00
Scotch Egg	4.50

Starters

Spiced Lentil Soup	5.00
Breaded Seasonal Veg Dippers & Brocamole (ask at the bar for vegan option)	5.00
Goat's Cheese Terrine, Chutney, Flatbread	6.00
Handpicked Wild Garlic & Butter Bean Dip, Cumin 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 (Pancetta, Prosciutto, Lonza), Garlic Butter, 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 Breast	13.50
Beetroot & Black Bean Patty	12.50
Fillet of Atlantic Hake, Herbed Cream Sauce	13.50
Cottage Pie	15.00

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)

Aloo Paneer Stuffed Crêpe, Dal Sauce, House Pickle & Sambal Salad	11.50
Brocamole On Toast, Heritage Tomatoes, & Housemade Cheese	6.00/11.00
Jerk BBQ Chicken, Corn On The Cob & Coleslaw	14.00
Braised Shoulder Of Lamb, Fricasse Of Minted Summer Beans & Herbs	14.00

Sides

Mixed Salad / Roast Potatoes	4.00
Seasonal Veg / Mash / Coleslaw / Corn On The Cob	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, Rum & Raisin Ice Cream	5.00
Fresh Sugared Doughnuts, Caramel Sauce	5.00

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 roast potatoes served with the meat and fish roasts are cooked in beef fat, please ask at the bar if you would prefer vegetarian roast potatoes instead.

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