

# the roebuck pub

@theroebuckse1

*Escubac, Tonic, Lemon 5.00*  
*Pork Scratchings 2.00 / Beer Sticks 3.00*

## **Small Plates**

Welsh Rarebit (on sourdough bread)	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, Sourdough Bread	5.00
Breaded Seasonal Veg Dippers & Brocamole (ask at the bar for vegan option)	5.00
Goat's Cheese Terrine, Chutney, Flatbread	6.00
Baba Ganoush, 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, Sourdough Bread	15.00
A Mixed Selection of Cheese & Charcuterie	14.00

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

Brocamole On Toast, Heritage Tomatoes, & Housemade Cheese	6.00/11.00
Ratatouille Summer Vegetables, Chickpeas, Baby Gem, Watercress, Flatbread	7.00/11.00
Aloo Paneer Stuffed Crêpe, Dal Sauce, House Pickle & Sambal Salad	11.50
Spicy BBQ Chicken, Corn On The Cob & Coleslaw	14.00
Pan Roasted Haunch Of Wild Sussex Venison, Artichokes a la Grecque, Braised Fennel	15.00
Skirt/Sirloin/Fillet Steak, Hand Cut Chips, Garden Salad	17.00/20.00/20.00
Porterhouse Steak, Choice of 2 Sides (to share)	40.00

## **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/sticky pulled pork 1.00 each)	11.50
Beetroot & Black Bean Burger, Chips (add cheese/bacon/sticky pulled pork 1.00 each)	10.00

## **Sides**

Hand Cut Chips / Mixed Salad / Cauliflower Cheese	4.00
Mash / Seasonal Veg / 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
Fresh Sugared Doughnuts, Caramel Sauce	5.00
Salted Chocolate & Raspberry Pot, Shortbread Fingers	5.00
Baked Lemon & Breadcrumb Pudding, Salted Caramel 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**