

the roebuck pub

Instagram: @theroebuckse1

Escubac, Tonic, Lemon 5.00

Olives 4.00 / 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
Thai Fish Cakes, Pickled Cucumber (sustainably sourced)	5.00
Spicy Merguez Chipolatas, Sourdough Bread	6.00
Free Range Chicken Croquettes, Sour Cream, Sweet Chilli	6.00
Sausage Roll	4.00
Scotch Egg	4.50

Starters

Gazpacho, Sourdough Bread	5.00
Breaded Seasonal Veg Dippers & Brocamole	5.00
Goat's Cheese Terrine, Chutney, Flatbread	6.00
Baba Ganoush, Cumin Flatbread	6.00

Boards

British Cheese Board, Housemade Water Biscuits, Chutney, Apple Membrillo	11.00
Ham & Glory 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 of 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	12.00
Stuffed & Rolled Chicken Breast On A Bed Of Green Vegetables & Almonds	13.00

Bar

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
Sun Dried Tomato, Basil & Black Bean Burger, Chips (add cheese/bacon 1.00 each)	10.00

Sides

Hand Cut Chips / Mixed Salad / 4 Cheese Mac & Cheese	4.00
Seasonal Veg / Coleslaw / Corn On The Cob	3.00
Housemade Sourdough Bread	1.50

Desserts

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