

the roebuck pub

Instagram: @theroebuckse1

Escubac, Tonic, Lemon 5.00

British Cassis, Prosecco 7.00

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

Beetroot & Horseradish Soup, Sour Cream, Sourdough Bread	5.00
Breaded Seasonal Veg Dippers & Brocamole	5.00
Goat's Cheese Terrine, Chutney, Flatbread	6.00
Jerusalem Artichoke Hummus, 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

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
Sundried Tomato, Basil & 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.

Due to our pig's lifestyle choices, they tend to get a 'roast-ready' body. If you would prefer a leaner option please opt for one of our other roasts.

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
Butternut Squash Tarte Tatin, Rocket, Walnut & Pecorino Salad (vegan option available)	12.00
Spicy BBQ Chicken, Corn On The Cob & Coleslaw	12.00
Stuffed & Rolled Chicken Breast On A Bed Of Green Vegetables & Almonds	13.00

Sides

Roast Potatoes / 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

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.

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