

the roebuck pub

Instagram: @theroebuckse1

Escubac, Tonic, Lemon 5.20 / British Cassis, Prosecco 7.00

Olives 4.00 / Pork Scratchings 2.00

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
Ham Hock & Cheese Bites	5.00
Free Range Chicken Croquettes, Sour Cream, Sweet Chilli	6.00
Sausage Roll	4.00
Scotch Egg	4.50

Starters

Curried Parsnip Soup, Sourdough Bread	5.00
Goat's Cheese Terrine, Chutney, Flatbread	6.00
Broccoli Dippers, Blue Cheese Fondue	5.00
Beetroot & Almond Dip, 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

Aloo Paneer Stuffed Crêpe, Dal Sauce, House Pickle & Sambal Salad	11.50
Crisped Artichoke Gnocchi, Kale & Garlic A La Crème (includes £1 donation to WWF)	12.00
Oated Cauliflower, Pomegranate & Date Jam, Tahini Sauce	12.00
Atlantic Cod & Prawn Fish Pie (with Chips/Salad/Seasonal Veg/Mash or Bread)	13.50
Gill Wing Farm Pork Sausages, Mash & Gravy	12.50
British Game Pie (with Chips/Salad/Seasonal Veg/Mash or Bread)	14.00

Bar

Beer Battered Atlantic Coley (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
Mixed Bean, Lentil & Almond Burger, Sweet Chilli, Chips (add cheese/bacon 1.00 each)	10.00

Sides

Truffled Mac & Cheese/ Loaded Chips	6.00
Hand Cut Chips / Mixed Salad	4.00
Seasonal Veg / Mash	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
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 coley 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