
NON ALCOHOLIC

Seedlip Spice & Tonic	5.40
Seedlip Aroma & Tonic	5.40
GoodRays Elderflower	3.50
Goodrays Raspberry	3.50



NON ALCOHOLIC BEER

Big Drop Lager	4.00
Big Drop Pale Ale	4.00
Big Drop Stout	4.00
Beavertown Lazer Crush	4.80

Starters

Green Olives <i>(vg,gf)</i>	4.00
Beetroot & Almond Dip, Crudités <i>(vg,gf)</i>	6.00
Padron Peppers, Aioli <i>(vg)</i>	5.00
Vegan Sausage Roll <i>(vg)</i>	5.00
Atlantic Salt Cod Croquettes, Sauce Gribiche	6.00
Holly Farm Merguez Sausages	6.50
Scotch Egg	5.00
Sausage Roll	5.00

Small Plates

Roasted Purple Sprouting Broccoli, Jersey Royals, Poached Egg <i>(vegan option available) (v)</i>	7.00
Heritage Tomatoes Salad <i>(vg)</i>	5.00
Wild British Mushrooms On Toast, Garlic & Herbs <i>(vg)</i>	7.00
Chicken Schnitzel, Pickled Cucumber, Fennel Salad	7.50

Mains

Butternut Squash, Tenderstem Broccoli & Pearl Barley Autumn Salad <i>(vg)</i>	11.00
Moving Mountains Vegan Burger, Chips <i>(vg)</i>	10.00
Atlantic Cod & Prawn Fish Pie, Seasonal Vegetables	13.50
Beer Battered Atlantic MSC Cod, Chips, Mushy Peas, Tartare Sauce <i>(Sml/Lrg)</i>	9.00/13.00
British Steak Pie, Seasonal Vegetables	14.50
Jerk Chicken, Coleslaw, Corn on the cob <i>(gf) (30 mins cooking time)</i>	13.00
The Roebuck's Sustainability Award-winning Beef Burger*, Chips	12.00
<i>Add: Cheese, Bacon, or Wally</i>	1.00

**Our Beef Burgers contain a percentage of lentils & mushrooms, in an effort to reduce our impact on the planet.*

Sides

Mixed Leaf Salad <i>(vg,gf)</i>	4.00
Seasonal Veg <i>(vg,gf)</i>	4.00
Mac & Cheese <i>(v)</i>	5.00
Chips <i>(vg)</i>	4.50
Sourdough Bread <i>(v)</i>	1.00

Pudding

Brownie, White Choc Crumble, Vanilla Ice Cream <i>(v)</i>	6.00
Apple & Rhubarb Crumble, Custard <i>(contains nuts) (v)</i>	6.00
Vanilla, Raspberry or Clotted Cream Ice Cream Scoop <i>(v,gf)</i>	2.50
Sweet Lemon Sorbet Scoop <i>(v,gf)</i>	2.00

Instagram: @theroebuckse1

For a healthier option we can serve our burgers without the bun & the fish grilled, please ask your server. Fish dishes may contain bones. 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.

Prices shown exclude a discretionary 10% service charge.

We are proud members of The Sustainable Restaurant Association