

COCKTAILS	
Espresso Martini	9.00
White Negroni	
Old Fashioned	
Roebuck Spicy Margarita	
Amaretto Sour	



NON ALCOHOLIC	
Big Drop Lager	4.00
Big Drop Pale Ale	4.00
Big Drop Stout	4.00
Beavertown Laser Crush	4.90
Seedlip & Tonic	5.40

Starters

Green Olives <i>(vg,gf)</i>	4.50
Beetroot, Hummus, Sour Cream & Crushed Hazelnut 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
Black Pudding Croquettes & BBQ Sauce	6.00
Scotch Egg	5.00
Sausage Roll	5.00

Small Plates

Wild British Mushrooms On Toast, Garlic & Herbs <i>(vg)</i>	7.00
Cauliflower Fritter, Dill Mayonnaise <i>(vg)</i>	7.20
Chicken Schnitzel, Pickled Cucumber & Fennel Salad	7.50

Mains

Orange, Cherry Tomatoes, Baby Gem & Mixed Herb Summer Salad <i>(v,gf)</i> , Croutons <i>(v)</i>	11.50
Moving Mountains Vegan Burger, Chips <i>(vg)</i>	12.00
Moules Marinière, White Wine & Garlic Cream Sauce, Parsley, Chips <i>(gf)</i> Add: Bread £1.00	14.00
Beer Battered Atlantic MSC Cod, Chips, Mushy Peas, Tartare Sauce <i>(Sml,Lrg)</i>	10.00/14.00
Gloucester Old Spot Pork Chop, New Potato Salad & Roasted Peppers <i>(gf)</i>	15.50
Jerk Chicken, Coleslaw, Corn on the cob <i>(gf)</i> (35 mins cooking time)	14.00
The Roebuck's Sustainability Award-winning Cheeseburger*, Chips	14.00
Add: Extra Cheese, Bacon, or Wally	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>	6.00
Chips <i>(vg)</i>	5.00
Sourdough Bread, Butter <i>(v)</i>	1.00

Pudding

Brownie, White Choc Crumble, Vanilla Ice Cream <i>(v)</i>	6.00
Apple & Brixton Rhubarb Crumble, Custard <i>(nuts)</i> <i>(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

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 12.5% service charge.

We are proud members of The Sustainable Restaurant Association