



THE ROEBUCK

PUB AND DINING ROOM

Thursday 6th December – Dinner 5-10PM

Why not try..

Mulled Wine 6

Mulled sipsmith sloe gin 6

Beavertown Beavo Lager, 4.4% 5.5

To start

Homemade bread, olives & balsamic (v) 4

Chorizo scotch egg 5

Parsnip soup, homemade bread (ve) 5

Fried curried cauliflower, pomegranate, smoked paprika & tzatziki (v) 6.5

Grilled goat cheese & spinach salad, beetroot, pumpkin & pomegranate seeds (v) 6.5/12

Crispy salt & pepper squid, coriander, fried chillies, sesame seeds & chilli jam 7.5

Duck liver parfait, apple & date chutney, toast 7

To share (2-3 people)

Mezze plate - Grilled halloumi, beetroot hummus, mixed peppers, guacamole, pitta & olives (v) 7.5/14.5

Charcuterie - Serrano ham, Spianata Romana, Coppa, pecorino, cornichons, olives & toast 8/16

Main

Pea puree, roasted fennel & lemon zest risotto, fried chanterelles & watercress (ve) 12.5

Char grilled cauliflower, avocado, soy, crispy kale & sesame seeds (ve) 12

Beer-battered fish & chips, mushy peas & tartar sauce 13.5

Pan fried cod, Jerusalem artichoke puree, winter veg fondue, hazelnut pesto & jus 17

Confit duck leg, potato rosti, sprouts & bacon, jus 17

Pan Fried chicken breast, dauphinoise potatoes, green beans & red wine jus 15.5

Bacon & cheese burger, red onion jam, mayo, ketchup & chips 13.5

330g Scottish ribeye on the bone, chips, mixed leaves & peppercorn sauce 25

Sides

Hand cut chips 4 // Skinny fries 3.75 // Sweet potato fries 4.5 // Truffle & parmesan fries 4.5

Mixed leaf salad (v) 3.5 // Broccoli (v) 4 // Green beans & toasted almonds (v) 4

A discretionary service charge of 12.5% will be added to your bill in the dining room. This goes directly to our team.

All dishes marked (v) are vegetarian friendly, (ve) are vegan friendly

Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies. Allergen information is available on request from the team for all dishes. If you are in any doubt, please ask to speak with a manager.