



THE ROEBUCK

PUB AND DINING ROOM

Thursday 14th March - Dinner 5-10 PM

Our Beer of the Week

Beavertown Gamma Ray Pale Ale 5.4%

To start

Homemade bread, olives & balsamic (v) 4

Chorizo scotch egg 5

Squash & sweet potato soup, homemade bread (ve) 5

Cod & potato brandade, parmesan 6

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

Duck liver parfait, apple & date chutney, toast 7

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

Potato, truffle, mushroom & parmesan fritters 6.5

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

To share (2-3 people)

Mezze plate -Halloumi, red pepper hummus, marinated peppers, guacamole, pitta & olives (v) 7.5/14.5

Charcuterie - Serrano ham, bresaola, salami, pecorino, cornichons, olives & toast 8/16

Main

Pea puree, roasted fennel & lemon zest risotto, fried wild mushrooms & rocket (v) 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

Pan Fried chicken breast, celeriac, roasted squash, brown butter emulsion & red wine jus 15.5

Sweet & sour glazed duck breast, potato terrine, pea puree, cherry jus 18.5

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

330g Dry aged rose county ribeye on the bone, chips, mixed leaves & peppercorn sauce 25

Sides

Hand cut chips 4 // Skinny fries 3.75 // Broccoli (v) 4

Truffle & parmesan fries 4.5 // Mixed leaf salad (v) 3.5

Green bean & 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.