



THE ROEBUCK

PUB AND DINING ROOM

Sunday 7th January

Why not try...

Bloody Mary 8.5/ Virgin Mary 4

Sipsmith Mulled Sloe Gin (Warm spiced apple juice & a shot of sloe gin) 6

Beavertown Neck Oil Session IPA 4.4

Sierra Los Andes, Malbec, Mendoza, Argentina 6.3/9/26

To start

Homemade bread, marinated olives (v) 4

Chorizo Scotch egg 5

Spiced parsnip soup & homemade bread (v) 5

Sea trout cured in beer, pickled shallots & watercress 7

Duck liver parfait, pear & cider chutney, brioche 6.5

To share (2-3 people)

Mezze Board - Grilled halloumi, hummus, artichoke baba ganoush, guacamole, pitta & olives (v) 13.5

Charcuterie board - Serrano ham, Cotto Al'erbe & Coppa, bread & olives 8/15.5

Baked Camembert - pear & cider chutney & sourdough (v) 11.5

Roasts

Devonshire sirloin of beef, horseradish 17

Braised lamb shoulder, mint sauce 16

Half a Castlemead chicken, bread sauce 16

Chickpea & pepper bake, mushroom cream (v) 12.5

Cauliflower cheese 4.5

All served with duck fat roasties, Yorkshire pudding, winter greens, roasted root vegetables.

Main

Homemade gnocchi, wild mushrooms, purple sprouting, truffle oil (v) 12.5

Avocado, roasted squash & beetroot, dressed tabbouleh & lemon oil (v) 6.5/11

Smoked haddock, crushed potatoes, BBQ corn, samphire, white wine cream 17

Cumberland sausages, champ mash, onion gravy 12

Sides

Hand cut chips 3.95 // Skinny fries 3.5 // Mash (v) 3.5 // Sweet potato fries 4.5

Mixed leaf salad (v) 3.5 // Smoked bacon, peas & lettuce 4.5

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.

Some of our dishes are prepared with gluten free ingredients **however** they are not prepared in a gluten free environment. 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.