



THE ROEBUCK

PUB AND DINING ROOM

Sunday 10th February

Why not try..

Sipsmith Bloody Mary 8.5/ Virgin Mary 4

Sierra Los Andes, Malbec, Mendoza, Argentina 6.6/9.5/27

To start

Homemade bread, olives & balsamic (v) 4

Chorizo scotch egg 5

Leek & potato soup, homemade bread (ve) 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

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

Potato, truffle, mushroom & parmesan fritters 6.5

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

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

Roasts

Devonshire sirloin of beef & horseradish cream 17.5

Chicken breast, chipolata & bread sauce 16

Hampshire pork loin, crackling & bramley apple sauce 16

Lentil & vegetable bake (ve without Yorkshire) 12.5

All served with roast potatoes, Yorkshire pudding, seasonal greens, roasted root vegetables

Cauliflower cheese 4.5

Mains

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

British pork sausages, mashed potato, red onion gravy 14

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

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