



THE ROEBUCK

PUB AND DINING ROOM

Sunday 10th June

Why not try..

Bloody Mary 8.5/ Virgin Mary 4

Renegade Gin, orange peel, fresh rosemary & Fever Tree Indian tonic 6.5

Château D'Astros, Côtes de Provence, Provence, France 7.2/10.30/29.5

To start

Homemade bread, marinated olives (v) 4

Carrot & butternut squash soup, homemade bread (ve) 5

Rosemary & onion scotch egg 5

Char grilled cauliflower, avocado, soy, crispy kale & sesame seeds (ve) 6.5/11

Crispy squid, coriander, sesame seeds & chilli jam 7.5

Duck liver parfait, apple & date chutney, brioche 7

To share (2-3 people)

Mezze plate - Grilled halloumi, hummus, artichoke baba ganoush, guacamole, pitta & olives (v) 7.5/14.5

Charcuterie - serrano ham, Spianata salami, toasted bread & olives 8/15.5

Roasts

Devonshire sirloin of beef, horseradish 17.5

Free range chicken breast, sausage meat stuffing, chipolata & bread sauce 16

Butternut squash & mushroom wellington (v) 12.5

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

Cauliflower cheese 4.5

Mains

Broad bean, pea, mint & parmesan risotto, watercress (v) 12.5

Sea bass fillet, pea puree, crushed new potatoes, English asparagus & choron sauce 17

Cumberland sausages, mash, onion gravy 12

Sides

Hand cut chips 3.95 // Skinny fries 3.5 // Sweet potato fries 4.5

Truffle & parmesan fries 4.5 // Cauliflower cheese 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