



THE ROEBUCK

PUB AND DINING ROOM

Sunday 2nd December

Why not try..

Mulled wine 6

Mulled Sipsmith sloe gin 6

Sipsmith Bloody Mary 8.5/ Virgin Mary 4

To start

Homemade bread, olives & balsamic 4

Chorizo scotch egg 5

Watercress soup, homemade bread (ve) 5

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

Salt & pepper squid, coriander, fried chilli's, sesame seeds & chilli jam 7.5

Ham hock rilette, apple & date chutney fried pickle & toast 7

To share (2-3 people)

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

Charcuterie - Serrano ham, Spianata Romana, Coppa, toasted bread & olives 8/15.5

Roasts

Devonshire sirloin of beef & horseradish cream 17.5

Chicken breast, sausage meat stuffing & bread sauce 16

Hampshire pork loin, crackling & bramley apple sauce 16

Lentil & vegetable bake (ve) 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

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

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

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

Sides

Hand cut chips 4 // Skinny fries 3.75 // Sweet potato 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