



THE ROEBUCK

PUB AND DINING ROOM

Sunday 4th February

Why not try...

Bloody Mary 8.5/ Virgin Mary 4

Vaporetto Prosecco, Italy 7/29

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

To start

Homemade bread, marinated olives (v) 4

Black pudding Scotch egg, piccalilli 5

Butternut squash soup, homemade bread (v) 5

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

Duck liver parfait, apple & brandy chutney, brioche 6.5

To share (2-3 people)

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

Meat board - Serrano ham, Coppa, Spianata salami, toasted bread & olives 8/15.5

Baked Camembert - Apple & brandy chutney & sourdough (v) 11.5

Roasts

Devonshire sirloin of beef, horseradish 17

Half a Castlemead chicken, bread sauce 16

Pork loin, crackling & bramley apple sauce 15

Butternut squash & mushroom wellington (v) 12.5

Cauliflower cheese 4.5

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

Main

Jerusalem artichoke & wild mushroom lasagne, smoked mozzarella (v) 12.5

Fillet of sea bream, fennel, roasted shallots & blood orange gremolata 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

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

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.