



# THE ROEBUCK

## PUB AND DINING ROOM

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### Mother's Day

Why not try..

Vaportetto Prosecco 7/29

Bloody Mary 8.5/ Virgin Mary 4

Sipsmith gin, cucumber, lime & elderflower tonic

Wiper & True XX International Women's Day gooseberry wheat beer 5

(XX is a celebration of the longstanding contribution of women to the world of beer, brewed for release on International Women's Day by female brewers)

### To start

Homemade bread, marinated olives (v) 4

Jerusalem artichoke soup, homemade bread (ve) 5

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

Sea trout tartare, cider & apple, horseradish 7

Duck liver parfait, apple & brandy chutney, brioche 6.5

**Mezze** - Grilled halloumi, hummus, baba ganoush, guacamole, pitta & olives (v) 7/13.5

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

### Roasts

Devonshire sirloin of beef, horseradish 17.5

Half Castlemead free range chicken, bread sauce 16

Pork loin, crackling & bramley apple sauce 15.5

Butternut squash & mushroom wellington (v) 12.5

Cauliflower cheese 4.5

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

### Mains

Wild mushroom & smoked mozzarella pearl barley risotto, truffle oil (v) 12.5

Fillet of sea bass, crushed olive potato, purple sprouting & basil 17

Cumberland sausages, 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.