



# THE ROEBUCK

## PUB AND DINING ROOM

Monday 19<sup>th</sup> June - Lunch 12-3PM

On days like this..

Thistly Cross Elderflower cider 4% 5.5

Château D'Astros, Côtes de Provence, France 29/10/7

### £5 lunch

Veg stuffed Portobello mushroom, mixed leaf salad

Chicken & garlic mayo sandwich, fries

Pork belly, jersey royals, cabbage & jus

### Sharing Boards

**Vegetarian Board** - Marinated feta, char grilled vegetables, hummus, olives, couscous salad & pita (v) 13.5

**Charcuterie board** - Serrano ham, spicy sausage, herb roasted ham, speck, toast & olives 15.5

### Small Plates

Bread & olives (v) 4

Chilled gazpacho (v) 5

Grilled English asparagus, poached duck egg, truffle & parmesan (v) 7

Heritage tomatoes, pickled cucumber, basil & ciabatta (v) 6.5

Smoked haddock, salmon & dill fishcake, smoked tomato chutney & mixed leaves 8

Chicken liver parfait, red onion marmalade & toast 6.5

### Large Plates

Goats cheese, nuts & seeds, baby spinach, roasted beets, pomegranate, fig & balsamic dressing (v) 7.5/12

Whipped lemon ricotta, grilled onions, broad beans, baby gem & parsley butter (v) 12.5

Beer-battered haddock, hand cut chips, mushy peas & beetroot tartar 13.5

Pan seared seabass, crushed potatoes, pea purée, samphire & asparagus 16.5

Garlic & herbs marinated chicken Caesar salad, bacon, parmesan cheese, croutons 13.5

The Roebuck's bacon & cheese burger, Bloody Mary ketchup & fries 13.5

Grilled Saltmarsh lamb, Jersey Royals, heritage carrots & green sauce 16

330g 21 day aged Scottish Rib eye, hand cut chips, mixed leaves & peppercorn sauce 22

### Sides

Hand cut chips (v) 3.95 // Skinny fries (v) 3.5 // Sweet potato fries (v) 4.5 // Mixed leaf salad (v) 3.5

### Puddings

Coffee + chocolate sponge (v) 5

Poached English strawberries, shortbread, crème fraîche) 6

Chocolate & banana volcano cake, banana & butterscotch ice cream (v) 6.5

Sticky toffee pudding, toffee sauce, salted caramel ice cream (v) 6

Ice cream selection (3 scoops) 5

*Vanilla, chocolate, banana & butterscotch, strawberry, mango sorbet*

Cheese board - Black bomber, Brie, Cambozola, oatcakes, quince jelly 8.5

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.

Allergen information is available on request from the team for all dishes.