



# THE ROEBUCK

## PUB AND DINING ROOM

Wednesday 11<sup>th</sup> July - Lunch 12-3PM

Why not try..

Square root soda rhubarb/ginger beer 2.7

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

### £6 Lunch

Wild garlic pesto & cherry tomato penne pasta

Honey Cajun chicken, salad & fries

Bacon, lettuce & tomato sourdough sandwich & fries

### To start

Homemade bread, marinated olives (v) 4

Chorizo 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

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

### To share (2-3 people)

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

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

### Main

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

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

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

Grilled free range chicken breast, caponata, wild garlic pesto & toasted pine nuts 15.5

Bacon & cheese burger, mayo, ketchup & chips 13.5

330g Scottish ribeye on the bone, chips, mixed leaves & peppercorn sauce 24

### Sides

Hand cut chips 4 // Skinny fries 3.75 // Sweet potato fries 4.5

Truffle & parmesan 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.