



# THE ROEBUCK

## PUB AND DINING ROOM

Wednesday 13<sup>th</sup> June - Lunch 12-3PM

### Why not try..

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

### £6 Lunch

BLT sandwich, fries

Battered fish, fries

Penne pasta with wild garlic, pesto & cherry tomatoes (v)

### To start

Homemade bread, marinated olives (v) 4

Carrot & butternut squash soup, homemade bread (ve) 5

Rosemary & onion 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

### 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

Bacon & cheese burger, mayo, Bloody Mary ketchup & chips 13.5

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

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

### Sides

Hand cut chips 3.95 // Skinny fries 3.5 // 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.