

Wednesday 15th August- Lunch 12-3PM

Why not try..

Square root soda rhubarb/ginger beer 2.6

Riptide Unfiltered Pilsner 4% - Brewed exclusively for the Roebuck! 5.4

£6 Lunch

BLT, fries

BBQ chicken leg & fries

Penne pasta with cheese sauce

To start

Homemade focaccia, olives & balsamic 4

Chorizo scotch egg 5

Sweet potato, chili & lime soup, homemade bread (ve) 5

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

Crispy squid, coriander, sesame seeds & chilli jam 7.5

Burrata, heritage tomatoes, olive salsa, herb oil & pangritata 8.5

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, duck parfait, toasted bread & olives 8/15.5

Main

Butternut squash, sage & parmesan arborio risotto, crispy sage (v) 12.5

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

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

Sea bass fillet, onion bhajis, sauce vierge, shallot puree, fine beans & broccoli 17

Pan fried free range chicken breast, chorizo, pepper & chickpea cassoulet, salsa verde 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

Chive new potatoes 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.