



THE ROEBUCK

PUB AND DINING ROOM

Sunday 29th October

Why not try..

Bloody Mary 8.5/ Virgin Mary 4

Villages Rodeo pale ale, 4.6% 5.75

Sierra Los Andes, Malbec, Mendoza, Argentina, 6.3/9/26

To start

Homemade bread, marinated olives (v) 4

Chorizo Scotch egg 5

Curried parsnip & parsley soup, homemade bread (ve) 5

Avocado, mozzarella & roast squash salad, dukkha (v) 6.5/11

Smoked haddock fishcake, tartare sauce, & watercress 7.5

Smoked mackerel pate, capers & parsley, sourdough 7

Chicken liver parfait, plum & ale chutney, toast 6.5

To share (2-3 people)

Mezze Board -Grilled halloumi, hummus, artichoke baba ganoush, guacamole, pitta & olives (v) 13.5

Charcuterie board -Parma ham, cured pork loin, spicy sausage, toast & olives 8/15.5

Baked Camembert - Plum & ale chutney, sourdough (v) 11.5

Roasts

Devonshire sirloin of beef, horseradish 17

Hampshire pork loin, crackling, apple & cider sauce 15

Half Castlemead free range chicken, bread sauce 16

Spicy lentil, aubergine & pearl barley bake, mushroom gravy (v) 12.5

Cauliflower cheese 4.5

All served with roast potatoes, Yorkshire pudding, buttered kale, roasted root vegetables.

Main

Sautéed wild mushrooms, spinach, pappardelle & crispy sage (v) 12.5

Pan fried bream, slow cooked courgettes, homemade gnocchi & aioli 17

Pork & leek sausages, creamed mash & onion gravy 12

Sides

Hand cut chips (v) 3.95 // Skinny fries (v) 3.5 // Sweet potato fries (v) 4.5 // Mash (v) 3.5

Mixed leaf salad (v) 3.5 // Smoked bacon, peas & lettuce 4.5

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