



THE ROEBUCK

PUB AND DINING ROOM

Sunday 15th April

Why not try..

Avengiano, Montepulciano, Tuscany, Italy, 6.7/9.4/28

Bloody Mary 8.5/ Virgin Mary 4

Old Hands, Denali citra pale ale, 5.5% 5.7

To start

Homemade bread, marinated olives (v) 4

Sage & onion scotch egg 5

Leek & broccoli soup, homemade bread (ve) 5

Broccoli, sweet potato mash, avocado, chilli jam & pumpkin seeds (ve) 6.5/11

Duck liver parfait, apple & brandy chutney, brioche bread 6.5

To share (2-3 people)

Mezze plate - Grilled halloumi, hummus, artichoke baba ganoush, guacamole, pitta & chutney (v) 7/13.5

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

Roasts

Devonshire sirloin of beef, horseradish 17.5

Half Castlemead free range chicken, bread sauce 16

Pork loin, crackling & bramley apple sauce 15.5

Butternut squash & mushroom wellington (v) 12.5

All served with roast potatoes, Yorkshire pudding, seasonal greens, roasted root vegetables

Cauliflower cheese 4.5

Mains

Wild mushroom & smoked mozzarella pearl barley risotto, truffle oil (v) 12.5

Cumberland sausages, mash, onion gravy 12

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 // Purple sprouting (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.

Some of our dishes are prepared with gluten free ingredients **however** they are not prepared in a gluten free environment. 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.