



THE ROEBUCK

PUB AND DINING ROOM

Sunday 12th August

Why not try..

Sipsmith Bloody Mary 8.5/ Virgin Mary 4

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

Château D'Astros, Côtes de Provence, Provence, France 7.2/10.30/29.5

To start

Homemade focaccia, olives & balsamic 4

Chorizo scotch egg 5

Tomato 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, sourdough 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, toasted bread & olives 8/15.5

Roasts

Devonshire sirloin of beef, horseradish 17.5

Free range chicken breast, sausage meat stuffing, chipolata & bread sauce 16

Butternut squash & mushroom wellington (v) 12.5

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

Cauliflower cheese 4.5

Mains

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

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

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

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

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