



THE ROEBUCK

PUB AND DINING ROOM

Wednesday 11th October - Lunch 12-3PM

Why not try..

Beavertown Dead & Berried can - German style Raspberry pale 6.2% 5

Five Points Citrus Pale Ale 4.2% 5.5

£6 Lunch

Ham hock, egg & chips

Rainbow chard & courgettes pasta (v)

Tuna & mayo wrap, salad, fries

To start

Homemade wholemeal bread, marinated olives (v) 4

Chorizo Scotch egg 5

Chilli, aubergine & tomato soup, homemade bread (v) 5

Blue cheese arancini, aioli (v) 5

Smoked mackerel pate, capers & parsley & sourdough 7

Warm smoked ham hock, potato & ale onion salad 7

Chicken liver parfait, red onion marmalade & 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 15.5

Baked Camembert - Red onion marmalade & sourdough (v) 11.5

Main

Roasted squash, pearl barley salad, herbs, ricotta & dukkha (v) (n) 7.5/12

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

Beer-battered haddock, hand cut chips, mushy peas & homemade tartar sauce 13.5

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

Chicken, smoked pancetta & sage pie, mash 13.5

The Roebuck's bacon & cheese burger, smoked beef fat mayo, Bloody Mary ketchup & chips 13.5

Pork & leek sausages, creamed mash & onion gravy 12

Duck breast, roast apples & fennel, pink fur potatoes, blackberry sauce 17

330g 28 day aged Scottish ribeye, hand cut chips, mixed leaves & bone marrow butter 22

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

Dessert

Coffee + chocolate truffle (v) 5

Vanilla crème brûlée, pistachio biscuit (n) 6

Apple & cider crumble, vanilla ice cream 6

The Roebuck 'Snickers' (n) 6.5

Sticky toffee pudding, toffee sauce, salted caramel ice cream (v) 6

Ice cream selection (3 scoops) 5 *Vanilla, banana & butterscotch, strawberry, mango sorbet*

Cheese board - Black bomber, Pecorino Sardo, Gorgonzola, oatcakes, onion marmalade 8.5

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.