

the roebuck pub

@roebuckborough

British Cassis, Prosecco 7.00

Olives 4.00 / Chicken Crackling 2.00

Small Plates

Welsh Rarebit	4.50
Deep-fried Cropwell Bishop Gougères	4.00
Salt Fish Croquettes, Sauce Gibiche	5.00
Free Range Chicken Goujons, Sour Cream, Sweet Chilli	6.00
Lamb Fritters, Mint Relish	6.00
Sausage Roll	4.00
Scotch Egg	4.50
<small>(sausage roll & scotch egg served with Rubies In The Rubble London Picallilli)</small>	

Starters

Wild Garlic Velouté, Croûtons	5.00
Goat's Cheese Terrine, Chutney, Flatbread	6.00
Carrot & Cumin Dip, Flatbread	6.00
Steamed Purple Sprouting Broccoli, Poached Egg	5.50
Chicken Liver Parfait, Beetroot Chutney, Toast	5.50
Dexter Beef Carpaccio, Rocket, Pecorino	6.00
Goose Egg En Cocotte, Creamed Spinach, Bacon, Toast (can be served without bacon)	6.50

Mains (for some of our mains we recommend a side dish, please ask staff for details)

Spinach & Barley Risotto, Poached Egg, Pea Shoots	11.50
Pan Fried Brixham Plaice, Samphire & Shrimp Butter	16.00
Pork Sausages, Mash Potato, Red Wine Gravy, Parsnip Crisps	12.50
Organic Skirt/Sirloin/Fillet of Dexter Beef, Hand Cut Chips, Garden Salad	18.00/20.00/22.00

Organic Dexter Beef on the Bone – choose any 5 side dishes (800g, 1kg serves 2/3, 1.2kg, 1.4kg serves 3/4) 40/50/60/70.00
Sussex Chateaubriand – choose any 3 side dishes (500g serves 2/3) 50.00

Bar

Cotswold Beer Battered Hake (sustainably sourced), Chips, Mushy Peas, Tartare Sauce	(1 fillet/2 fillets) 9.00/13.00
28 Day Aged Sussex Beef Burger, Onion & Mustard Relish, Chips (add cheese/bacon 1.00 each)	11.00
Hertfordshire Red Lentil, Leek & Wild Garlic Burger, Chips (vg)	10.00

Because of the way lentils are harvested in England some stones make their way in to the wholesale bags. We endeavour to remove as many as we can, but some may unfortunately remain.

Sides

Hand Cut Chips / Mixed Salad	4.00
Buttered Mash / New Potatoes / Seasonal Greens	3.00

Desserts

Fresh Sugared Doughnuts, Caramel Sauce	5.00
Chocolate & Raisin Bread & Butter Pudding, Vanilla Ice Cream	5.00
Salted Caramel Truffle	1.00
House Made Ice Cream/Sorbet (please ask for flavours)	per scoop 2.00/1.50
Apple Crumble & Custard (contains nuts)	5.00
British Cheese Plate, Homemade Water Biscuits, Chutney, Apple Membrillo	11.00

For a healthier option we can serve our burgers without the bun & the hake grilled, please ask at the bar.

As we cook all our food to order please be understanding if there is a small delay during busy periods.

Fish dishes may contain bones. The EHO recommends burgers be cooked to a minimum 75°C.

If you have a food allergy, intolerance or sensitivity,

please speak to a member of staff about the ingredients in our dishes before you order your meal.

We are proud members of The Sustainable Restaurant Association