

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 Gribiche	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

Starters

Gazpacho, Croûtons	5.00
Goat's Cheese Terrine, Chutney, Flatbread	6.00
Cider Braised Onion Dip, Flatbread	6.00
Steamed Purple Sprouting Broccoli, Poached Egg	5.50
Chicken Liver Parfait, Beetroot Chutney, Toast	5.50
Smoked Trout, Quail Egg, Grapefruit Salad	7.00
Dexter Beef Carpaccio, Rocket, Pecorino	6.00
Hash, Fried Goose Egg, Sweet Bacon (can be served without bacon)	6.50
British Cheese Plate, Homemade Water Biscuits, Chutney, Apple Membrillo	11.00
Ham & Glory British Charcuterie Board, Pickles, Bread	15.00

Roasts *(All of our meat is sourced from Gillwing Farm in Sussex)*

28 Day Aged Dexter Beef Rump	16.00
Rolled Loin of Gloucester Old Spot Pork	15.50
Free Range Chicken Leg	13.50
Lentil, Apricot & Spinach Roast	12.50
Fillet of Atlantic Hake, Herbed Cream Sauce	13.50

Dexter Beef on the Bone (800g, 1kg serves 2/3, 1.2kg, 1.4kg serves 3/4)	40/50/60/70.00
Sussex Chateaubriand (500g serves 2/3)	50.00

Our roasts are served with roast potatoes, Yorkshire pudding, gravy & seasonal vegetables.

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

Asparagus & Barley Risotto, Poached Egg, Pea Shoots	11.50
Pan Fried Brixham Plaice, Samphire & Shrimp Butter	16.00

Sides

Mixed Salad / Spinach A La Creme	4.00
New Potatoes / Buttered Vegetables / Mash Potato	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

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 Board of Food & Kitchen Etiquette 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