

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 Gougeres	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
(sausage roll & scotch egg served with Rubies In The Rubble London Picallilli)	

Starters

Wild Garlic Velouté, Croutons	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, Flatbread	5.50
Dexter Beef Carpaccio, Rocket, Pecorino	6.00
Goose Egg En Cocotte, Creamed Spinach, Bacon, Toast (can be served without bacon)	6.50

Roasts *(All of our meat is organic and 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 Hake, Herbed Cream Sauce	13.50

Organic 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)*

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

Sides

Mixed Salad	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 <i>(please ask for flavours)</i>	per scoop 2.00/1.50
Apple Crumble & Custard <i>(contains nuts)</i>	5.00
British Cheese Plate, Homemade Water Biscuits, Chutney, Apple Membrillo	11.00

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