

the roebuck pub

@theroebuckse1

British Cassis, Prosecco 7.00

Olives 4.00 / Chicken Crackling 2.00 / Pork Scratchings 2.00

Small Plates

Welsh Rarebit	4.50
Deep-fried Cropwell Bishop Gougères	4.00
Atlantic Salt Cod Croquettes, Sauce Gribiche	5.00
Sausage Roll	4.00
Scotch Egg	4.50

Starters

Chilled Gazpacho, Croûtons	5.00
Goat's Cheese Terrine, Chutney, Flatbread	6.00
Broad Bean Hummus, Flatbread	6.00
Smoked Chalk Stream Trout, Caper Berries, Mixed Salad, Bread (includes a 50p donation to WWF)	7.00
Dexter Beef Carpaccio, Rocket, Pecorino	6.00
Heritage Tomato & Courgette Salad	5.50
Courgette & Feta Fritters, Housemade Tzatziki	5.50
Smoked Chicken Salad, Peas, Grilled Courgette, Watercress, Fennel	6.50
Ratatouille Summer Vegetables, Chickpeas, Baby Gem, Watercress, Croutons (vg)	6.50/10.50

Boards

British Cheese Board, Housemade Water Biscuits, Chutney, Apple Membrillo	11.00
Ham & Glory Organic British Charcuterie Board, Housemade Gentleman's Relish, Pickles, Bread	15.00
A Mixed Selection of Cheese & Charcuterie as Above	14.00

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

Four Bean & Bok Choy Salad, Sesame & Soy Dressing	10.00
Gillwing Farm Pork Chop, Green Bean & Potato Salad	14.00
Skirt/Sirloin/Fillet Steak, Hand Cut Chips, Garden Salad	18.00/22.00/23.00
Sticky BBQ Chicken Leg, Corn On The Cob, Coleslaw	13.00

Bar

Cotswold Beer Battered Atlantic Hake (sustainably sourced), Chips, Mushy Peas, Tartare Sauce (add wally 1.00 each)	9.00/13.00
28 Day Aged Sussex Beef Burger, Onion & Mustard Relish, Chips (add cheese/bacon 1.00 each)	11.50
Red Lentil & Aubergine Burger, Chips (add cheese/bacon 1.00 each)	10.00

Sides

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

Desserts

Fresh Sugared Doughnuts, Caramel Sauce	5.00
Salted Caramel Truffle	1.00
French Chocolate Mousse, Raspberry & Honeycomb	5.00
House Made Ice Cream/Sorbet (please ask for flavours)	per scoop 2.00/1.50
Apple Crumble & Custard (contains nuts)	5.00

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