

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

Roast Tomato & Aubergine Soup, Croûtons	5.00
Goat's Cheese Terrine, Chutney, Flatbread	6.00
Baba Ganoush, Flatbread	6.00
Smoked Chalk Stream Trout, Caper Berries, Mixed Salad, Bread (includes a 50p donation to WWF)	7.00
Game Bird Pappardelle, Parmesan, Truffle	7.00
Dexter Beef Carpaccio, Rocket, Pecorino	6.00
Heritage Tomato & Courgette Salad	5.50
Courgette & Yarg Fritters, Tzatziki	5.50
Smoked Chicken Salad, Peas, Grilled Courgette, Watercress, Fennel	6.50

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

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
Pea & Sweetcorn Patty	12.50
Fillet of Atlantic Hake, Herbed Cream Sauce	13.50

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)

Ratatouille Summer Vegetables, Chickpeas, Baby Gem, Watercress, Croutons (vg)	6.50/10.50
Four Bean & Bok Choy Salad, Sesame & Soy Dressing	10.00
Gillwing Farm Pork Chop, Green Beans, Potato Salad	14.00
Sticky BBQ Chicken Leg, Corn On The Cob, Coleslaw	13.00

Sides

Mixed Salad	4.00
New Potatoes / Seasonal Greens	3.00

Desserts

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
Salted Chocolate & Raspberry Pot, Shortbread Fingers	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