

Menu

The Roebuck Inn

For The Table

Olives £4.5 VG

Rustic bread £7.50 v
Confit garlic, salted butter

Antipasti board £12 v/GF
Cured meats, rustic bread, olives, marinated vegetables

Baked Camembert £14.50 v
Confit garlic, house chutney, salted butter, fresh bread

Ploughman's £14 v/GF
Ham, cheese, pork pie, rustic bread, pickles, chutney

Sandwiches

All served with fries & mixed salad
Available 12pm until 3pm, Tuesday to Saturday

Steak £12
Horseradish sauce

Fish goujon £11 v
Tartare sauce

Tempura vegetable £10
Sweet chilli mayonnaise

Cheese & branston pickle £10 v

Bacon & Brie £11

Small Plates

Burrata £9 v/GF
Heritage tomato salad, basil pesto

Truffle mac & cheese £8 v/GF
Garlic bread

Confit duck salad £8.5 / £16 GFA
Watermelon, carrot & cucumber ribbons, hoisin & plum sauce

Moule mariniere £9.5 / £18.5 GFA
Rustic bread

Chicken liver pate £8
House chutney, toasted bread

Salt & pepper calamari £8
Aioli

Meat & Fish

Seafood linguine £17
Prawns, mussels, chorizo, tomato, sweet chilli & white wine sauce

Spit roast chicken £17 GF
Fries, house salad, aioli

Mushroom & Spinach wellington £15 GF
Rich tomato ragu, crispy kale

10oz dry aged Sirloin steak £28 GF
Confit mushroom, tomato, fries, peppercorn sauce

The Roebuck Cheeseburger £15
House slaw, French fries, crispy onion rings

Lightly batter cod & chips £16.5
Tartare sauce, garden pea

Pudding & Cheese

Lemon posset £7

Classic crème brulee £7 GFA

Honeycomb cheesecake £7 GF

Eton Mess £7 GF

Icecream selection £6 GF

Cheese selection £11
Fig chutney & biscuits