Roebuck ~ Daily Menu

While you wait

Nocellara, Gaeta, Cerigniona olives (vg, gf) 222 kcal 6.

Red pepper hummus, pitta (vg) 430 kcal 7.

Small plates (Four for £28)

Padron peppers, sea salt (vg, gf) 131 kcal 7.5

Two smash sliders, spiced tomato mayo 523 kcal 8.5

Buffalo chicken wings, blue cheese dip (gf) 701 kcal 8.

Crispy squid, sweet chilli 435 kcal 7.5

Crispy beef bao bun, gochujang 501 kcal 7.5 Halloumi fries, chilli jam (v, gf) 585 kcal 7.5

Prawns pil pil, roquito peppers, crostini (gfa) 567 kcal 8.5

Sticky crispy Bang bang pork (gf) 571 kcal 8.

Light Bites

Burrata, broad beans, peas and wild garlic (gf) 467 kcal 11.5

Courgette, cherry tomato and feta quiche, crème fraîche new potato salad (v, gf) 823 kcal 14.

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal 17.

Large plates

Roast rump of lamb, pea purée, crumbed feta, broad beans and tapenade (gf) 1188 kcal 28.

Raclette steak burger beer onions, grilled smoked bacon, Raclette, spiced tomato mayonnaise, fries 1599 kcal 18.5

Sweet potato, aubergine and spinach Malaysian curry, coconut rice, pak choi (vg, gf) 759 kcal 18.5

Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 18.5

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 18.5

Roast trout, mussels and king prawns, tomato consommé, white beans, basil (gf) 538 kcal 26.

Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1333 kcal 18.

Basil gnocchi, tomato sauce, roasted peppers, aubergine, toasted pumpkin seeds (vg) 480 kcal 18.

Black garlic and rosemary belly pork, pickled apple purée, pancetta croquette (gf) 975 kcal 21.

Tartiflette and salade verte reblochon cheese, smoked bacon, new potatoes, white wine cream sauce (gf) 1725 kcal 19.

Buttercross farm pork and leek sausages, buttered mashed potatoes, onion gravy (gf) 924 kcal 17.5

Devon crab and king prawn linguine, ginger, red chilli and coriander 789 kcal 19.

Chicken Milanese, garlic and sage butter, goats curd and lemon green salad, fries (gf) 1120 kcal 19.5

10oz 30 day aged Scotch ribeye steak béarnaise sauce, portobello mushroom, tomato, chips (gf) 1444 kcal 35.

3-cheese fondue Gruyère, Emmental and Comté, served with bread and cornichons (2 person min) 1275 kcal 19.5

Blackened sweet potato salad, wild rice, avocado, sweetcorn, lime and kidney bean salsa (vg, gf) 781 kcal 14.

Add on : Crispy chilli beef | King prawns | Fried Halloumi - £4

Sides

Cauliflower cheese (v, gf) 392 kcal 6. Onion rings (vg, gf) 250 kcal 5.

Chunky chips (vg, gf) 535 kcal 5.

Mixed salad (vg, gf) 99 kcal 5.

Broccoli, chilli, almonds (v, gf) 291 kcal 5.5

Truffle parmesan fries (gf) 453 kcal 6.5

Fries (vg, gf) 377 kcal 5.

Buttered vegetables (v, gf) 200 kcal 5.

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.