

Roebuck ~ Sunday Menu

Starters

Curried cauliflower soup, coriander cremé fraîche, warm sourdough roll (v, gfa) 640 kcal 8.5

Crab and creme fraiche crumpet, cucumber and dill. 223 kcal 12.

Small Plates (Four for £28)

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

Bang bang cauliflower, sesame, chilli (vg, gf) 383 kcal 7.5

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

Crispy squid, sweet chilli 435 kcal 7.5

Halloumi fries, hoi sin, cucumber (v) 652 kcal 7.5

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

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

Red pepper and tomato hummus, seeded thins (v, gf) 423 kcal 7.

Roasts

Roast sirloin of beef (served pink) with Yorkshire pudding (gf) 1220 kcal 26.5

Roast porchetta, (slow roasted belly) sage and apple stuffing, apple sauce (gf) 1261 kcal 21.

Roast chicken, sage and apple stuffing, sausage bacon, duck fat roast potatoes (gf) 1380 kcal 22.

Pan roast lamb rump, pea puree, baby vegetables, fondant potato with Comte cheese crust (gf) 1139 kcal 28.

Heritage carrot, lentil and Shropshire Blue Wellington, roast potatoes, red currant jus (v) 954 kcal 20.

Mixed roast beef (served pink), porchetta (slow roasted belly), all the trimmings (gf) 1380 kcal 28.

Large Plates

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

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

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

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

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

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

Sides

Truffle parmesan fries (gf) 453 kcal 6.5

Onion rings (vg, gf) 250 kcal 5.

Cauliflower cheese, bacon crumb, truffle (gf) 439 kcal 6.5

Buttered Mash (v, gf) 257 kcal 4.25

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

Mixed salad (vg, gf) 99 kcal 5.

Buttered vegetables (v, gf) 200 kcal 5.

Bearnaise sauce (v, gf) 219 kcal 3.5

Desserts

Affogato, espresso, vanilla ice cream (v, gf) 128 kcal 6.5

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 8.5

Bramley apple, plum and cinnamon crumble, vanilla custard (v, gf) 712 kcal 8.5

Rhubarb, orange and stem ginger sponge, rhubarb, vanilla custard (v) 486 kcal 8.5

Arctic slice, sticky toffee and honeycomb, toffee sauce (v) 643 kcal 8.5

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 8.5

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.