

## THE ROEBUCK PUB & DINING ROOM

### STARTERS

Pea, peashoot and mint soup	5.00
Asparagus and parmesan risotto, truffle oil	6.00/9.50
Grilled sardines on toast with tomato, salsa verde	6.50
Salad of Buffalo mozzarella, baby artichokes, black olives, roast tomatoes, bobby beans and rocket	7.50
Farmhouse terrine with cornichons, toast	6.50

### TO SHARE

Regional Spanish charcuterie - Serrano ham, chorizo, cured pork loin	10.50
Starter board - serves 3/4 people	17.00
Smoked mackerel pâté	6.00
Chicken liver parfait	6.00
Chorizo	6.00

### MAINS

Homemade potato gnocchi, braised fennel, baby spinach, sage and parmesan	10.50
Sea bass with saffron mash, bobby beans, sauce vierge	14.50
Linguine with steamed clams, san marzano tomatoes, white wine, garlic and parsley	12.50
Cumberland sausage with polenta, oyster mushroom, tomato, red wine jus	9.75
Salad of roast chicken, English lettuce, avocado, new potato & spring onion, garlic aioli	14.00
Barbary duck breast, crispy bacon and potato cake, hispi cabbage, rosemary jus	15.00
Côte de bœuf and chips, green peppercorn butter	17.50

### SIDES

Chips, Mash, Buttered new potatoes	3.25 EACH
Cornish hispi cabbage	3.25
English lettuce with lemon oil	3.25

### PUDDINGS

Pistachio ice cream, almond biscotti	4.50
Mango & passion fruit iced parfait with mango sorbet	5.50
Dark chocolate pot with raspberries crème fraîche	5.00
Warm sticky toffee pudding with vanilla ice cream and toffee sauce	5.50

### CHEESE

Cornish Yarg - pasteurised cow's milk, fresh taste, wrapped in nettles, Cornwall	3.00
Brie De Meaux - unpasteurised cow's milk, creamy & soft, AOC, Meaux, France	3.00
Crozier Blue - pasteurised sheep's milk, medium strength, semi soft, hand made, Tipperary, Ireland	3.00
Cheeses served with Bath Olivers, pear chutney, celery	
Selection of all 3	8.50

Lunch & Dinner 7 days.