



THE ROEBUCK INN BISTRO MENU

SMALL PLATES

- PAN FRIED TIGER PRAWNS, garlic and lemon butter, grilled ciabatta £9.5
- SPRING LAMB MEATBALLS, heritage tomato sauce, garden mint dressing £8.5
- MUSSELS COOKED IN WHITE WINE with fennel seeds, orange zest, garlic aioli, fresh sour dough £9
- CHARRED MACKEREL ARANCINI, chive crème fraîche £7.5
- TERIYAKI PULLED PORK BAO BUN, shredded lettuce and spring onion £7.5
- KIDDERTON ASH GOAT'S CHEESE BRUSCHETTA, heritage beetroot purée, balsamic dressing £8.5
- SALT AND PEPPER TEMPURA CAULIFLOWER, soy and peanut dressing £7.5
- CRISPY HADDOCK TACOS, sriracha aioli, avocado purée, shredded carrot and spring onion £8.5
- FRENCH ONION SOUP, Gruyère croûte £7
- TEMPURA MONKFISH, Thai sweet and sour sauce, shredded spring onion, carrot and coriander £9
- CRISPY KOREAN BARBECUE CHICKEN, spring onion, toasted sesame seeds, chives £8.5
- PADRON PEPPERS, romesco sauce £5.5
- PERELLO OLIVES £4
- LOCAL ARTISAN BREAD, extra virgin olive oil, balsamic vinegar of Modena £4.5

SIDES

- FRENCH FRIES, rosemary salt £4
- ROEBUCK HOUSE SALAD, vinaigrette £4.5
- TENDERSTEM BROCCOLI, harissa, flaked almonds £4
- GRUYÈRE ALIGOT MASHED POTATO £4.5
- ROASTED CAULIFLOWER, with harissa and chermoula dressing £4
- CRISPY TEMPURA ONION RINGS £4
- GARLIC AND HERB SAUTÉED NEW POTATOES £4.5

REMEMBER OUR ROASTS ON SUNDAY

All our Roasts are served with Yorkshire pudding, roasted potatoes, cauliflower cheese, buttered Savoy and hispi cabbage, honey and orange roasted carrots and crispy parsnip

CHOOSE FROM...

ROAST SIRLOIN OF 28 DAY AGED CHESHIRE BEEF £19.5

or

HALF A ROAST FREE-RANGE CHICKEN £17.5

or

ROAST ROMANESQUE CAULIFLOWER £16

MAIN PLATES

- PAN FRIED CHICKEN SCHNITZEL, Gruyère Aligot mashed potato, charred tender stem broccoli, heritage tomato and basil sauce £18.5
- SLOW COOKED VENISON VOL-AU-VENT, pomme purée, buttered kale £19.50
- SPICED LAMB RUMP, red lentil dahl, buttered Cavolo Nero, coconut and lime dressing £21.5
- PAN ROASTED RED SNAPPER, red pepper and tomato purée, crushed potato cake, zhong dressing £21.5
- CONFIT DUCK LEG, seared duck breast, celeriac purée, buttered kale, pickled cherries and cherry jus £23.5
- REBLOCHON CHEESE AND BUTTERNUT SQUASH TART, rocket salad, balsamic dressing £17
- PAN SEARED SEA TROUT, colcannon crushed new potatoes, buttered samphire, capers, cherry tomato and olive tapenade £19.5
- TANDOORI SEABASS FILLETS, Bombay potatoes, fresh mint yoghurt, spinach and roasted baby plum tomatoes £19.5
- SINGAPOREAN DUCK CURRY, spiced duck breast, confit duck leg, stir fry red peppers, plum tomatoes and spinach, jasmine rice £19.5
- STEAK BURGER, melting raclette cheese, homemade burger relish, crispy iceberg, beef tomato, house pickle, French fries £17
- CRAFT LAGER BATTERED HADDOCK, French fries, mushy peas, tartare sauce, fresh lemon £17.5
- 100Z 28 DAY-AGED PRIME RIB-EYE, French fries, grilled heritage tomato, watercress salad £26
- Served with your choice of wild mushroom sauce or café de Paris butter

DESSERTS

- HOMEMADE HONEYCOMB PARIS BREST, glazed raspberries, salted caramel sauce £7
- GLAZED PEAR AND BERRY CRUMBLE, vanilla pod ice cream £7
- STICKY TOFFEE CRÈME BRÛLÉE, sable biscuit £6.5
- AFFOGATO, vanilla ice cream, shot of espresso, amaretti biscuit and amaretto liqueur £8.5
- LEMON TART, Cheshire clotted cream £7.5
- CHOCOLATE FONDANT, wild cherry ice cream, garden mint syrup £7.5
- ESPRESSO 'MARTINI' AFFOGATO, coffee bean ice cream, shot of espresso, amaretti biscuit, coffee liqueur £8.5
- ICE CREAMS, choose from:
vanilla pod, salted caramel, stem ginger, raspberry ripple, honeycomb or mocha coffee bean
One scoop £1.85 Two scoops £3.6 Three scoops £4.95
- CHEESE BOARD, Our Chefs select the cheeses for you to enjoy on the recommendation of Vincent our cheese champion we serve our cheeses with honey, roasted fig and sourdough crackers £9