## The Roebuck Inn Evening menu

## Samples

## **Starters**

Seared Wood pigeon breast on a warm salad of black pudding,	
smoked bacon & new potatoes, red wine jus	7.95
Grilled Cornish sardines on a avocado & tomato fatoush salad	7.50
Thai fishcakes, Asian salad, chilli, lime & tomato jam	7.95
Cornish Squid & pinto bean stew with garlic toasts	7.95
Ham hock & chicken terrine, sourdough toast apple chutney	7.50
Sizzling garlic chilli king prawns with mushrooms & peppers	8.95
Grilled halloumi with heritage tomatoes, pomegranate molasses	7.95
Mains	
Spinach & feta tart minted new potatoes & tossed mixed salad	10.95
Slow cooked shank of lamb, sweet potato, spring onion & ginger mash,	
Tenderstem broccoli, redcurrant & rosemary jus	17.95
Wild sea bass fillets & tempura king prawns on crushed new potato	
cake & fine green beans drizzled with sauce thermidor	17.95
Barbary duck breast, served pink on a fricassee of butternut squash,	
flageolet beans & smoked bacon, mange tout, honey, soy & lemon jus	17.95
Roast Cornish cod fillet wrapped in pancetta served on seafood	
risotto served with rocket & parmesan salad	18.95
Cornfed chicken ballentine carved over basil mash & tender stem	
broccoli with a wild mushroom & brandy cream sauce	16.95
Whole baked sea bream stuffed with crabmeat, garlic, spring onion &	
ginger drizzled with sweet chilli sauce	19.95
Sumblers 8oz sirloin steak, grilled field mushroom, tomato & onion	
rings with sauce au poivre	22.95
Pub Classics	
Homemade Cheeseburger, chunky chips, onion rings, onion chutney	12.95
Home cooked ham, eggs, chips (GF)	10.95
Trio of butchers sausages, caramelised onions, mash, greens and gravy (GF) 10.95	
Homemade pie with buttered broccoli and chips	12.95
Beer battered fish, chunky chips, minted mushy peas, tartar sauce (GF option)	10.95