

STARTERS		
HOMEMADE SOUP Homemade soup made to chef's own recipe. Served piping hot with fresh crusty bread.	£4.50	HOMEMADE PIZZA £8.00
AUTHENTIC SPANISH PILPIL (GF) Prawns pan-fried with garlic and chilli and served with fresh	£7.00	Authentic hand rolled, thin crust Italian pizzas. Freshly made to order. HAM, MUSHROOM, SPINACH & OLIVES
crusty bread CHEESY MUSHROOMS (V)	£6.00	PEPPERONI & CHORIZO
Pan fried mushrooms with cream and cheddar cheese with garlic and served with seasonal salad garnish		MARGHERITA (V) SPICY MEAT FEAST
PAN FRIED BLACK PUDDING WITH BACON Served with an apple chutney and a salad sidez	£5.00	BBQ CHICKEN VEGETARIAN PIZZA
HALLOUMI SWEET CHILLI (V) Served with salad garnish	£5.00	Why not add additional toppings for 50p? Takeaway option available, just ask!
GARLIC BREAD with cheese	£2.50 £3.00	

MAINS		ON THE GRILL	
Unless otherwise stated, all our main meals are served with a choice of chips, mashed potato, new potatoes or jacket potato and fresh vegetables of the day or a seasonal side salad		We pride ourselves on cooking your steak exactly how you like it All grills are served with a choice of chips, mashed potato, new potatoes or jacket potato and fresh vegetables or a seasonal side salad	
WILDS PIE OF THE DAY Exclusively supplied by Wilds Butche please ask for todays selection	£10.00 rs of Sudbury,	HOMEMADE BURGER Locally sourced meat made into a homemade beef burger with crisp lettuce and sliced tomato. Then stacked high with bacon, cheddar cheese	£10.00
COD IN HOMEMADE BEER BATTE 2 Loins of fresh cod, hand battered in then deep fried until golden brown. Served with tartare sauce and lemon	n real ale,	and onion rings. Served with a portion of homemade relish and chips Why not add blue cheese and/or coleslaw?	
CHICKEN WITH BACON & STILTO Succulent chicken breast topped with coated in a melted Stilton sauce	N (GF) £12.00	80Z SIRLOIN STEAK (GF) Locally sourced and aged for 28 days for a full flavour. Served with roast tomato, onions, mushroom and balsamic reduction	£14.00
HOMEMADE FISH PIE Pieces of cod, salmon, haddock and pin a white sauce, with sliced potato as with melted cheese		10OZ RIBEYE STEAK (GF) Fine marbling results in an intensely packed flavour. Served with roast tomato, onions, mushroom and balsamic reduction	£16.00
HOMEMADE COTTAGE PIE Topped with a cheesy mash	£10.00	80Z GAMMON STEAK (GF) Horseshoe gammon steak served with a choice of pineapple or free range egg	£11.00
SALMON FILLET ON A BED OF CRUSHED NEW POTATOES (GF With a lemon chive butter	£10.00	THE ROEBUCK MIXED GRILL (GF) Rump steak, 1/2 chicken breast, gammon, lamb chop, black pudding, pork sausage, chips, free range egg,	£17.00
WHOLE RACK OF BBQ SPARE RIB With chips and coleslaw	S (GF) 12.00	onion rings, pan fried mushrooms in butter, peas and grilled tomato	
SLOW BRAISED LAMB SHANK Served with a pot of minted gravy	14.00	VEGETARIAN SELECTIONS	
		APPRICOT NUT ROAST (V) Topped with goats cheese	£10.00
ON THE SIDE		CHICKPEA, SPINACH & SWEET POTATO CURRY (V) Alternative curry perfect for vegetarians! Served with fluffy rice	£10.00
Bowl of chips £2.50		QUORN CHILLI (V) Served with boiled rice	£10.00
Onion rings (v) £2.50 Stilton or pepper sauce £2.00		VEGETARIAN LASAGNE (V)	£10.00

CHILDRENS MENU

GF= Gluten Free Bread Available

£6.00

Suitable for children under 12 years of age Please feel free to ask and we will try to make smaller portions on our main courses

HOMEMADE CHICKEN NUGGETS with chips and garden peas

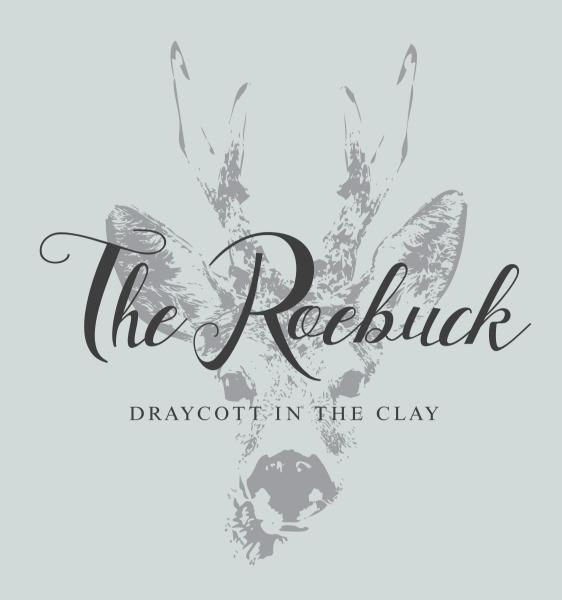
SAUSAGE, EGG & BEANS

SPAGHETTI BOLOGNESE

FISH FINGERS, CHIPS & BEANS

DESSERT

HOMEMADE BREAD &	£5.00	DEEP FILL BRAMLEY APPLE PIE With custard	£5.00
BUTTER PUDDING		with custard	£5.00
With sultanas and a hint of vanilla		TREACLE SPONGE	23.00
HOMEMADE CHOCOLATE BROWNIE		Light sponge served warm with sticky	
	£4.00	treacly syrup	
HOMEMADE CHEESECAKE			£5.00
OF THE DAY	£5.00	A BIG, RICH SLICE OF	
		CHOCOLATE FUDGE CAKE	
THREE SCOOPS ICE CREAM		Drizzled with chocolate sauce	
Vanilla, chocolate or strawberry	£3.00	Served with choice of cream, ice cream or	custard



We're noisy about food.
We taste it, try it, argue about it, until it's just right!