



ROBATARY

ASIA x THE AMERICAS

SUNDAY



1 course 16.95 | 2 courses 19.95 | 3 courses 22.95

STARTERS

BURNT ENDS (GFA)

Diced pork belly fried in sweet chilli then served with wasabi mayo .

CHICKEN GYOZA

Deep fried dumpling stuffed with chicken mince and veg served with garlic and ginger ponzu.

CAULIFLOWER WINGS (V)

Choice of whisky glaze, soy glaze or topped with blue cheese sauce

MAINS

ROBATARY SUNDAY ROAST

All roasts are served with home made Yorkshire pudding, garlic and thyme roasted potatoes, tenderstem broccoli , maple glazed root vegetables , mashed potatoes, mixed greens and creamy leeks with bacon. Topped with our rich gravy .

Vegetarian gravy will be served on vegetarian roasts

Robata Grilled chicken breast (GF)

Robata roast Topside beef (GF)

Char - grilled pork loin (GF)

Sweet potato and black bean roast

Childrens portions available half the size and half the price

DESSERTS

MATCHA BROWNIE (GF) (V)

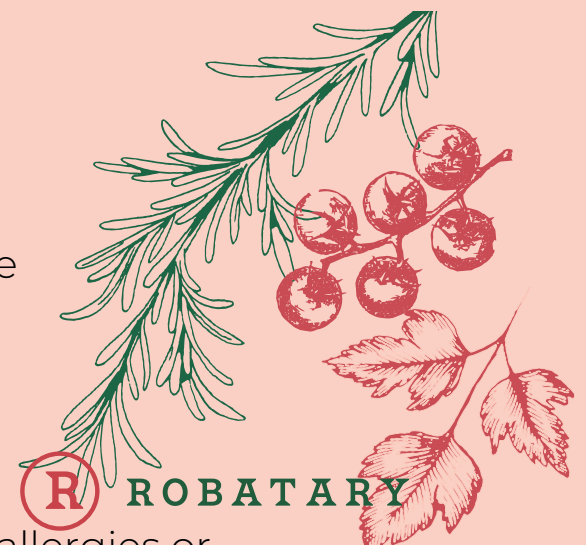
Hot chocolate brownie, served with a matcha chocolate ganache and vanilla ice cream

CHOCOLATE FUDGE CAKE (VE)

Served with peanut butter ice cream

HOMEMADE BISCOFF CHEESECAKE (V)

Macerated berries bound in a rich cheesecake served on a biscoff base and edible soil



ROBATARY

Please speak to a member of our team if there are any allergies or intollerences we need to be aware of