



# ROBATARY

ASIA x THE AMERICAS

# BAR & GRILL

MAIN MENU



## Appetizers

<b>Asian Crackers (GF)</b> <i>Served with garlic ponzu, homemade satay sauce and house pickle.</i>	<b>£4.00</b>
<b>Crispy Wontons</b> <i>Crispy deep-fried vegetable parcels served with sweet chilli sauce.</i>	<b>£5.50</b>
<b>Edamame Beans (GF)</b> <i>Tossed in either sea salt or sweet chilli.</i>	<b>£4.50</b>

## Small Plates

<b>Chicken wings (GFA)</b> <i>Served with either Sriracha Honey, Buffalo and blue cheese, Korean BBQ or Gochujang.</i>	<b>£7.50</b>
<b>Pan Fried Halloumi (GF)</b> <i>Served with mango puree and balsamic.</i>	<b>£6.00</b>
<b>Beef Tataki (GF)</b> <i>Seared rare beef slices served with tangy garlic ponzu dressing and a sprinkle of sesame seeds.</i>	<b>£9.00</b>
<b>Sticky Burnt Ends</b> <i>Diced crispy belly pork caramelised in oyster, sweet chilli and honey.</i>	<b>£7.50</b>
<b>Chilli Mac Bombs (V)</b> <i>Classic mac and cheese, with a hint of chilli rolled into bite-sized bombs, breaded and fried until crispy on the outside and melty on the inside.</i>	<b>£6.95</b>
<b>Gyoza</b> <i>Traditional Japanese filled dumplings with a choice of Duck, Chicken, Prawn or Vegetables served with a garlic ponzu dip.</i>	<b>£6.00</b>
<b>Chu Chi Moo Krob (GF)</b> <i>Crispy roasted belly pork served with a homemade sweet and spicy curry sauce.</i>	<b>£8.00</b>
<b>Duck Pancakes</b> <i>Shredded crispy duck served with warm Chinese pancakes, hoisin sauce, spring onion, and cucumber.</i>	<b>£8.00</b>
<b>Tempura King Prawns</b> <i>King prawns wrapped in a light, crunchy tempura batter, fried to golden perfection. Served with soy dipping sauce and a wedge of lemon.</i>	<b>£8.00</b>

## Yakatori Skewers

<b>Chicken Satay</b> <i>Grilled marinated chicken skewers, served with a rich, creamy peanut sauce and a side of tangy cucumber relish.</i>	<b>£8.00</b>
<b>Tofu and Salt and Pepper Vegetables (VE)</b> <i>Grilled skewers of crispy tofu and seasonal vegetables, tossed in a bold salt and pepper seasoning. Finished with a touch of chili and garlic for extra flavour.</i>	<b>£8.00</b>
<b>Yakiniku Beef (GF)</b> <i>Grilled rump steak marinated in garlic, soy and ginger served either pink or well cooked.</i>	<b>£8.00</b>
<b>King Prawn</b> <i>Grilled King Prawns marinated in garlic, chilli and ginger.</i>	<b>£8.00</b>

## Bowls

All bowls are served with the following choice of protein chicken, beef, prawn, vegetable or tofu.

<b>Ramen (GF)</b> <i>A deeply savoury, slow-simmered veal broth infused with garlic and ginger, served over angel hair noodles. Topped with tender pak choi, fresh chillies, spring onions, seasonal vegetables, and a soft-boiled egg for richness and balance. A warming, flavour-packed bowl with layers of umami.</i>	<b>£14.95</b>
<b>If vegetarian or vegan – please ask your server for our vegetable broth.</b>	
<b>Bibimbap (GF)</b> <i>Warm sticky jasmine rice, served with julienne carrots and cucumber, homemade kimchi, Nori seaweed, beansprouts and topped with a fried egg and sesame seeds.</i>	<b>£15.95</b>
<b>Tokyo Ceaser Salad (GF)</b> <i>Romane Lettuce, shredded pak choi, homemade herby croutons, soft boiled egg and a gochujang Ceaser dressing topped with Grana Padano shavings.</i>	<b>£13.95</b>

## Sides

<b>Sticky Jasmine Rice</b>	<b>£4.00</b>
<b>Egg Fried Rice</b>	<b>£4.00</b>
<b>Skin-on Fries</b>	<b>£4.00</b>
<b>Homemade Kimchi</b>	<b>£4.00</b>
<b>Crunchy Tender Stem Broccoli with Soy, Chilli &amp; Garlic</b>	<b>£4.00</b>
<b>Wok Loaded Fries</b>	<b>£4.00</b>
<b>Sweet Potato Fries</b>	<b>£5.00</b>

## Sauces

<b>Peppercorn</b>	<b>£4.00</b>
<b>Katsu</b>	<b>£4.00</b>
<b>Massaman</b>	<b>£4.00</b>
<b>House Pickle</b>	<b>£4.00</b>

GF - Gluten Free  
GFA - Gluten Free Available  
VE - Vegan  
V - Vegetarian

## Main Courses

<b>Roba Katsu Curry</b> <i>A classic Japanese dish of panko chicken breast deep fried and served on a bed of sticky jasmine rice with our signature homemade katsu sauce.</i>	<b>£13.95</b>
<b>Vegan Option: Enjoy with crispy tofu.</b>	
<b>Roba Crispy Chilli</b> <i>Option of either crispy beef strips or crispy chicken coated in our signature seasoning deep fried and tossed in sweet chilli sauce served with egg fried rice, spring onion and fresh red chillis.</i>	<b>£14.95</b>
<b>Vegan Option: Enjoy with crispy tofu.</b>	
<b>Kuro Pork (GF)</b> <i>Chefs signature inspired by the far east. Crispy belly pork accompanied by homemade kimchi, grilled pak choi and burnt onion ketchup. Served with a choice of side dish.</i>	<b>£15.95</b>
<b>Gang Panaeng (GF)</b> <i>Pan roasted duck breast cooked to your preference of either pink or well served on thick, spicy &amp; aromatic coconut red curry sauce with charred pineapple &amp; green vegetables. Served with Sticky Jasmine rice.</i>	<b>£15.95</b>
<b>Singapore Vermicelli (GF)</b> <i>Stir-fried thin rice noodles tossed in a fragrant curry-spiced blend with tender chicken, succulent beef, juicy prawns, and fresh vegetables. Wok-seared with onions, bell peppers, and bean sprouts for a flavourful, slightly spicy dish bursting with Southeast Asian flair.</i>	<b>£16.95</b>
<b>Vegan Option: Enjoy with crispy tofu.</b>	
<b>Pad Thai (GF)</b> <i>A flavourful stir-fry of rice noodles, egg, bean sprouts, and spring onion, tossed in a sweet and tangy tamarind sauce. Finished with crushed peanuts, fresh lime, and your choice of chicken, beef, prawns or tofu.</i>	<b>£15.95</b>
<b>Massaman Curry</b> <i>A mild and aromatic Thai curry simmered with tender chunks of Beef, Chicken or Tofu packed with potatoes, onions, and roasted peanuts in a creamy coconut milk and Massaman spice blend. Infused with warm notes of cinnamon, cardamom, and tamarind. Served with sticky jasmine rice.</i>	<b>£15.00</b>
<b>Thai Green Curry</b> <i>A fragrant Thai classic made with creamy coconut milk, fresh green chillies, lemongrass, and kaffir lime leaves. Simmered to perfection with seasonal vegetables and your choice of tender beef, juicy chicken, succulent prawns, or tofu. Served with sticky jasmine rice.</i>	<b>£15.50</b>
<b>Miso grilled salmon fillet (GFA)</b> <i>Marinated in a delicate blend of miso, sesame oil, and mirin, then expertly grilled over robata flames. Served with sautéed mixed greens infused with garlic and ginger, accompanied by a vibrant beetroot and soy gel. Finished with your choice of side dish.</i>	<b>£17.00</b>

## Burgers

All burgers can be served as Gluten Free – please speak to your server.

<b>Classic Burger</b> <i>A juicy grilled homemade smash burger topped with melted cheese, crisp lettuce, and thick-cut beef tomato, all nestled in a toasted bun and finished with a kick of Sriracha mayo. Served with a side of skin-on fries.</i>	<b>£14.50</b>
<b>Katsu Chicken Burger</b> <i>Crispy panko-breaded chicken breast, golden-fried and served in a soft toasted bun, topped with home-made kimchi. Finished with a drizzle of katsu sauce and creamy mayo. Served with a side of skin-on fries.</i>	<b>£15.00</b>
<b>Kill Bill Burger 🍷🍷🍷</b> <i>A fierce fusion worthy of a showdown – stacked with a juicy smashed beef patty, crispy breaded chicken breast, melted Monterey Jack cheese, and a fiery splash of Kill Sauce. Layered with crunchy pickled kohlrabi for a twist and crowned with golden homemade tempura onion rings. Served with Skin-on fries.</i>	<b>£16.50</b>
<b>Vegan Burger</b> <i>A plant-based patty stacked with melted vegan cheese, crisp lettuce, thick-cut beef tomato, and our house-made pickle. Served with skin-on fries.</i>	<b>£13.00</b>

## Robata Grill

All dishes under the Robata grill section come served with grilled and buttered corn, smoked confit beef tomatoes and charred pak choi with Japanese umeboshi and furikake spices and a side of your choice.

<b>8oz Rump Steak (GF)</b> <i>Single Muscle, cut from the hind.</i>	<b>£18.95</b>
<b>8oz Fillet Steak (GF)</b> <i>Cut from the tenderloin, tender and delicate.</i>	<b>£24.00</b>
<b>Butterflied Grilled Chicken Breast (GF)</b> <i>Locally sourced chicken breast lightly seasoned and robata flame grilled.</i>	<b>£16.00</b>
<b>Gochujang Chicken Thighs (GF)</b> <i>Tender, juicy chicken thighs marinated in a rich, spicy-sweet gochujang glaze, then grilled to perfection for a smoky, caramelised finish.</i>	<b>£16.00</b>
<b>Tuna Steak (GF)</b> <i>Fresh tuna steak seasoned with salt, pink peppercorns, zesty orange, and garlic. Served pink or well cooked.</i>	<b>£17.95</b>