

ROBATARY

ASIA X THE AMERICAS

SUNDAY LUNCH MENU

1 Course **£18.00**

2 Course **£23.00**

3 Course **£28.00**



Robatary.co.uk

Starters

Pan Fried Halloumi (GF)

Served with mango purée and balsamic glaze.

Sticky Burnt Ends (GF)

Diced crispy belly pork caramelised in oyster sauce, sweet chilli and honey.

Korean Fried Chicken (GF)

Chicken pieces double fried for an extra crispy coating, smothered in garlic, ginger, soy and gochujang for the perfect balance of sweet and spicy.

Vegetable Gyoza (VE)

Traditional Japanese dumplings filled with vegetables, served with a garlic ponzu dip.

Cauliflower Wings (VE)

Crispy cauliflower wings served with a choice of sweet chilli, Korean BBQ, Buffalo or Gochujang sauce.

Upgrade Your Roast

Yorkshire Pig in Blanket – £3.00

Cauliflower Cheese – £4.50

Main Course

All Sunday lunch dinners are served with homemade Yorkshire puddings, homemade mashed potato, seasonal greens, honey roasted root vegetables, rosemary roast potatoes and creamy bacon leeks.

Choose from:

Roasted Topside of Beef

Herb Crusted Roast Chicken

Slow Roasted Belly Pork with Crackling

Homemade Nut Roast

To Share

Based on two people sharing:

Roba Roast Board – £55.00

500g in house rolled bavette steak, two pork belly portions, two chicken breasts, two homemade Yorkshire puddings, homemade mashed potato, rosemary roast potatoes, seasonal greens, honey roasted root vegetables, creamy bacon leeks, two Yorkshire pig in blankets and unlimited beef gravy.

Desserts

Apple Gyoza

Dumplings filled with sweet, tender apple chunks and a hint of warm cinnamon, lightly fried until golden. Served with a drizzle of caramel sauce and vanilla ice cream.

Chocolate Fudge Cake (GF)

Decadently rich and moist gluten free chocolate fudge cake, served warm with a scoop of vanilla ice cream.

Key Lime Pie

Authentic Floridian recipe. Tart and refreshing with a granola crust.

Ice Cream Selection (GF)

A selection of house ice creams. Please ask your server for today's flavours.