



ROBATARY

Festive Set Menu

2 courses £28.00

3 courses £35.00

STARTERS

STICKY BURNT ENDS GF

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

KOREAN FRIED CHICKEN GFA

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

HERB CRUSTED OYSTER MUSHROOMS VE

King oyster mushrooms pan fried and herb crusted, served with Asian style chimichurri.

GYOZA DUMPLINGS

Traditional Japanese dumplings filled with chicken and vegetables with a garlic ponzu dip.

SALT AND PEPPER CALAMARI GF

Served with lime gel and sweet chilli sauce.

MAINS

CRISPY ADOBO PORK GF

Slow-braised pork belly glazed in a rich soy and garlic adobo sauce. Served with pak choi and sticky jasmine rice.

LAKSA CURRY VEA, GFA

Fragrant Malaysian-style coconut laksa curry, infused with aromatic spices, chilli, lime and fresh herbs. Served with egg noodles and vegetables. With a choice of beef, chicken, prawn, aubergine or tofu.

BUTTERFLIED CHICKEN BREAST GF

Butterflied chicken breast, grilled until tender and juicy.

ROBATA SMOKED AUBERGINE STEAK VE, GF

Seasoned with South American spices and smoked over charcoal. Served with portobello mushroom, tomato and sticky jasmine rice.

100Z RIBEYE SURF AND TURF GF (SUPPLEMENT £8.00)

Juicy, richly marbled ribeye steak paired with grilled garlic butter prawns, served with portobello mushrooms, tomato and skin-on fries.

DESSERTS

CHOCOLATE FUDGE CAKE V, GF

Warm, Rich with vanilla ice cream.

APPLE GYOZA V

Apple and cinnamon, caramel sauce.

STICKY TOFFEE PUDDING V

Homemade sticky toffee pudding drizzled with toffee sauce, served with vanilla ice-cream or custard.

Please tell your server about any allergies. Full allergen information is available on request.

GF: Gluten Free | GFA: Gluten Free Available | V: Vegetarian | VA: Vegetarian Available | VE: Vegan | VEA: Vegan Available