

New Year's Eve

2 COURSES £50 | 3 COURSES £65

Includes a welcome drink of bottled Asahi or Prosecco.

Starters

Mussels GFA

Mussels in Asian chimichurri and white wine cream, served with sourdough.

Beef Tataki GF

Seared rare beef fillet, garlic ponzu dressing and sesame.

Chicken Do Si

Toasted sourdough with chicken and spring onion mousse, finished with sesame.

Beetroot Carpaccio VE

Roasted heritage beetroot, citrus dressing, olive oil, balsamic and popcorn shoots.

Mains

King Prawn Laksa Curry GFA

King prawns in coconut laksa curry with egg noodles, chilli, lime and beansprouts.

Five-Spice Duck Breast

Cherry and hoisin glaze, sweet potato purée, pak choi, sesame and ginger jus.

Truffle Miso Chicken Supreme GF

Miso sweet potato purée, king oyster mushrooms, tenderstem broccoli, pickled daikon, yuzu-ginger glaze and crispy leeks.

Blackened Cod GF

Cajun-blackened cod, jasmine rice, tenderstem broccoli, mango and cucumber salsa.

Mango and Pineapple Fried Rice GF, VE

Wok-fried jasmine rice with pineapple, mango and vegetables, served in a pineapple shell.

Beef Fillet GF | £10 supplement

Suntory Toki whisky glazed fillet steak, cooked to preference. Sweet potato purée, king oyster mushrooms, tenderstem broccoli and crispy leeks.

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Desserts

Decadent Chocolate Bomb

Filled with chocolate brownie, strawberries, vanilla ice cream and milk chocolate sauce.

Coconut and Mango Panna Cotta GF

Delicate coconut panna cotta with a mango coulis, finished with desiccated coconut and sesame seeds.

Millionaire's Chocolate Brownie

A rich, fudgy chocolate brownie, layered with smooth buttery caramel served with honeycomb ice cream.

Pistachio Pain au Chocolat GF, VE

In collaboration with The Unglutened Baker.

A flaky, golden pastry filled with rich chocolate and smooth pistachio cream, finished with a delicate pistachio crumb. Served warm with vegan vanilla ice cream.



ROBATARY

ASIAN, AMERICAN & STEAKHOUSE

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

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