



ROBATARY

ASIA x THE AMERICAS

SUNDAY



1 course 15.95 | 2 courses 18.95 | 3 courses 21.95

STARTERS

BURNT ENDS (GFA)

Diced pork belly fried in sweet chilli and served with wasabi mayonnaise

TSUKUNE MEATBALLS (GF)

Chicken thigh meatballs made with soy, sake and spring onion topped with yakitori sauce

SALT & PEPPER VEG BAO (V)

Mixed vegetables wok fried in Chinese salt and pepper seasoning, served in Japanese bao buns

MAINS

ROBATARY SUNDAY ROAST

All roasts are served with home made Yorkshire pudding, garlic and thyme roasted potatoes, braised red cabbage, maple glazed root vegetables, mashed potato, mixed greens, creamy leeks and chefs gravy.
Vegetarian gravy will be served on sweet potato roast dinners.

Choice of:

ROBATA GRILLED CHICKEN BREAST (GF)

ROBATA ROAST BEEF (GF)

BELLY PORK (GFA)

SWEET POTATO & BLACK BEAN (V) (VEA)

Children's half portion available – half main price

DESSERTS

TRIPLE CHOCOLATE BROWNIE (GF) (V)

Served with vanilla ice cream

CHOCOLATE FUDGE CAKE (VE) (V)

Served with peanut butter ice cream

YUZU CHEESECAKE (V)

Fresh citrus cheesecake served with berry compote



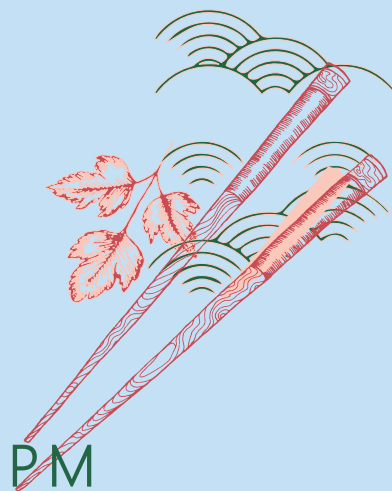
ROBATARY



ROBATARY

ASIA x THE AMERICAS

STEAK NIGHT



EVERY TUESDAY FROM 5PM
2 COURSES £21 | 3 COURSES £25

STARTER

BURNT ENDS (GFA)

Diced pork belly fried in sweet chilli and served with wasabi mayonnaise

CHAR SUI PORK BAO

Slow cooked pork char sui style with pak choi, served in a Japanese bao bun

TEMPURA PRAWNS

Crispy wakame seaweed with sweet chilli & lime dipping sauce

MAIN

All served with vine tomato, roasted mushroom, mixed leaf and accompanied with a choice of fries, rough cut chips or sticky rice

Choose from

8oz RUMP
GRILLED CHICKEN
TUNA STEAK

UPGRADE YOUR STEAK

10oz RIBEYE £6
8oz FILLET £8
WAGYU FLAT IRON £12

ADD A SAUCE £2.50

PEPPERCORN
BLUE CHEESE
CHIMICHURRI
MASSAMAN
KATSU

DESSERT

TRIPLE CHOCOLATE BROWNIE (GF)

Served with vanilla ice cream

YUZU CHEESECAKE (V)

Fresh citrus cheesecake served with berry compote

