

SAUCES

£3 EACH

CHIMICHURRI (GF)(VE)

PEPPERCORN (GF)(V)

BLUE CHEESE (GF)(V)

MASSAMAN (GF)

KATSU (GF)(VE)

SIDES

£4 EACH

STICKY JASMINE RICE (GF) (V) (VE)

ROUGH CUTS (VE)

SKIN ON FRIES (GFA) (VE)

MIXED SALAD (GF) (VE)

STIR FRY NOODLES (V)

EGG FRIED RICE (GF) (V)

CRISPY NEW POTATOES

(GFA) (V)

Fried in garlic butter, black pepper and rock salt

SALT AND PEPPER WOK LOADED FRIES (GFA) (VEA) £5.50

MIXED GREEN VEGETABLES (VE) £5
Topped with fresh chilli and crispy onion

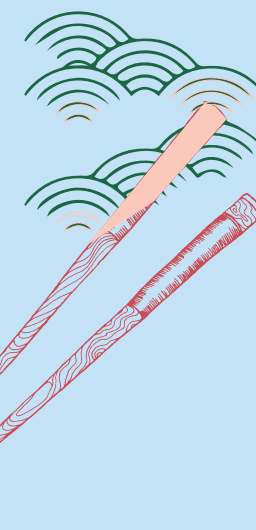
BLACK PUDDING AND WAGYU MASHED POTATOES (GF) £5.50



ROBATARY

ASIA x THE AMERICAS

FOOD



FOR THE TABLE

STEAMED EDAMAME BEANS (GF) (VE) £4.50
Matcha salt or Asian 7 spice

NUTTY SATAY HOUMOUS (GFA) (VE) £4.50
Warmed pitta bread

SALT AND PEPPER LOTUS CRISPS (VE) £3.50
Thinly sliced and deep fried lotus crisps with Chinese salt and pepper seasoning

CURED PORK TENDERLOIN (GF) £5.50
Dry cured pork slices with balsamic vinegar

SET MENU

ENJOY A SELECTION OF OUR ROBATARY FAVOURITES
BASED ON A MINIMUM OF 4 SHARING - £22.50 PER PERSON
GREAT FOR LARGE PARTIES

STEAMED EDAMAME BEANS (GF) (VE)
With matcha salt

SALT AND PEPPER LOTUS CRISPS (VE)
Thinly sliced and deep fried lotus crisps with Chinese salt and pepper seasoning

NUTTY SATAY HOUMOUS (GFA) (VE)
Warmed pitta bread

POPCORN HALLOUMI (V)
Deep fried halloumi bites served with a lightly spiced honey dip

CHAR SUI LOLLIPOPS
Char sui braised pork on a stick served with a sticky char sui dipping sauce

KABOCHA BURNT ENDS (GFA) (VE)
Diced Japanese pumpkin fried in sweet chilli and served with wasabi mayonnaise

DUCK PANCAKES
Confit duck, cucumber, spring onion, steamed pancakes and hoisin sauce

THAI GRILLED CHICKEN (GF)
Chicken thighs marinated in sweet chilli and soy, served with toasted jasmine rice, tenderstem and pak choi

DUO OF DUCK
Pan roasted duck breast and confit duck bon bon, kabocha purée and a plum whiskey sauce, served with jasmine rice

CRISPY CHILLI BEEF (GFA)
Your choice of protein deep fried and cooked in sweet chilli sauce, served with egg fried rice and topped with spring onions and fresh chillies

THAI VEGAN SALAD (VE)
Thai vegan salad with edamame, mango, red onion, ginger, lemongrass, chilli, lime, mint and coriander

SMALL PLATES

揚物

POPCORN HALLOUMI (V) £7
Deep fried halloumi bites served with a lightly spiced honey dip

BURNT ENDS (GFA) £8
Diced belly pork fried in sweet chilli and served with wasabi mayonnaise

KABOCHA BURNT ENDS (GFA) (VE) £7
Diced Japanese pumpkin fried in sweet chilli and served with wasabi mayonnaise

CHICKEN WINGS (GFA) £8
Choice of:
WHISKEY GLAZE
SOY GLAZE
GOCHUJANG SAUCE & BLUE CHEESE

DUCK PANCAKES £8.50
Confit duck, cucumber, spring onion, steamed pancakes and hoisin sauce

CHAR SUI LOLLIPOPS £8
Char sui braised pork on a stick served with a sticky char sui dipping sauce

SRIRACHA & MAPLE STICKY RIBS (GF) £8
Slow cooked ribs finished in a sriracha maple glaze

TSKUNE MEATBALLS (GFA) £8
Marinated chicken meatballs made with soy, sake and spring onion topped with yakitori sauce

CAULIFLOWER WINGS (GFA) (VEA) £7.50
Choice of:
WHISKEY GLAZE
SOY GLAZE
GOCHUJANG SAUCE & BLUE CHEESE

TEMPURA SUSHI ROLL £9
Pulled chicken and spring onion wrapped in sushi rice and nori sheet served with soy sauce

PAN SEARED SCALLOPS (GF) £10
Cooked in butter, finished with crushed edamame & wagyu black pudding

TEMPURA PRAWNS £10
Crispy wakame seaweed with sweet chilli & lime dipping sauce

PAN FRIED OCTOPUS (GFA) £11
Pan fried octopus served with lotus root, roasted papaya purée and teriyaki sauce

BEEF NEGIMAKI (GF) £9
Sautéed tenderstem broccoli wrapped in soy and mirin marinated beef fillet

SKEWERS

串

WHISKEY APPLE PORK (GFA) £8.50
Wagyu and lack pudding mash, whiskey apple sauce & crushed toasted hazelnut

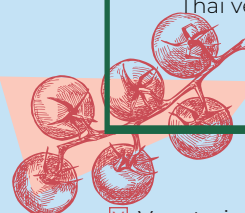
SATAY CHICKEN (GF) £8.50
Marinated chicken skewer served with peanut satay sauce

CHILLI GARLIC PRAWNS (GF) £9
Pan fried in garlic butter and fresh chillies, Thai style spiced mayonnaise

STUFFED MUSHROOM (V) (VE) £8
Salt and pepper herb crumb stuffed mushrooms, with a garlic infused dipping sauce

✓ Vegetarian / ✓ VE Vegan / ✓ VEA Vegan Available

✓ GF Non-Gluten / ✓ GFA Non-Gluten Available



SMALL PLATES

BAO

包子

CRISPY CHILLI CHICKEN £8

Chicken strips fried in sweet chilli sauce, baby gem lettuce

CHAR SUI PORK £8.50

Slow cooked pork char sui style with pak choi

BEEF BRISKET £8.50

Slow cooked beef with radish and wasabi mayonnaise

SALT & PEPPER VEG (VE) £7.50

Stir fried mixed vegetables coated in Chinese salt and pepper seasoning

TEMPURA SHRIMP £9

Sriracha mayonnaise and micro coriander

GYOZA

团子

STEAMED WITH HATCHO MISO

SAUCE OR DEEP FRIED WITH GARLIC AND GINGER PONZU SAUCE

Choice of;

DUCK £8

PRAWN £8

CHICKEN £7

VEGETABLE (V) £6

RAW & CURED



SCALLOP SASHIMI (GF) £12.50

Soy marinated wasabi stem, sweet ponzu sauce and edible flowers

BEEF TATAKI £12

Robata seared slices of tender beef fillet served with truffle ponzu, crispy onions and amaranth

Food Allergies and Intolerances:

Should you have any concerns regarding a food allergy or intolerance, please speak to our staff before you order your food or drink.

Parties of 8 or more will be subject to an optional 10% service charge.

BIG PLATES

THAI GRILLED CHICKEN (GF) £16

Chicken thighs marinated in sweet chilli and soy, served with toasted jasmine rice, tenderstem and pak choi

CURRIED PORK BELLY (GF) £16

Sliced belly pork slow cooked in cider served with roasted pineapple and curried sauce

DUO OF DUCK £19

Pan roasted duck breast and confit duck bon bon, kabocha purée and a plum whiskey sauce, served with jasmine rice

DRUNKEN NOODLES (GF) £13

Rice noodles tossed in soy, garlic and ginger Thai sauce with courgette, fresh bell peppers, carrots and fragrant Thai basil

Choice of;

CHICKEN (+£2)

BEEF (+£2)

PRAWN (+£4)

TOFU (V)

MASSAMAN CURRY (GF) £16

Traditional Thai coconut curry with new potatoes, tenderstem, coriander and cashews. Served with sticky rice

Choice of;

CHICKEN

PRAWN

BEEF

KATSU CHICKEN £16

A classic Japanese dish of panko breaded chicken breast deep fried and served on a bed of sticky rice and katsu sauce

Vegan option – TOFU KATSU UDON

MAC & CHEESE (V) £13

Macaroni pasta cooked in a three-cheese sauce of gruyère, parmesan and mozzarella grilled until bubbling and topped with crispy breadcrumb.

Upgrades;

BLUE CHEESE £2

CRISPY BACON £2

CRISPY CHILLI

Your choice of protein deep fried and cooked in sweet chilli sauce, served with egg fried rice and topped with spring onions and fresh chillies

Choice of;

CRISPY CHICKEN (GFA) £16

CRISPY BEEF (GFA) £17

CRISPY SQUID £18

FISH

魚

RED SNAPPER £19

Crispy coated deep fried cubes of red snapper, tenderstem broccoli, red onion and fresh chillies tossed in an orange sauce. Served with jasmine rice

TUNA STEAK (GF) £22

Robata grilled to either pink or fully cooked. Served with romano pepper, chimichurri and jasmine rice

GINGER INFUSED COD (GFA) £22

Baked cod fillet served with crispy new potatoes, pak choi and vine cherry tomatoes

BURGERS

CLASSIC BURGER (GFA) £14.50

Robata grilled beef patty served with cheese, baby gem lettuce, tomato, onion, gherkin and charcoal mayo in our signature charcoal bun with skin on fries and Asian slaw

ROBA BURGER (GFA) £15.50

Robata grilled beef patty served with crispy bacon, fried egg, grilled mushroom, charcoal cheese, baby gem lettuce, tomato, onion, gherkin and charcoal mayo in our signature charcoal bun with skin on fries and Asian slaw

KATSU CHICKEN BURGER £15.50

Breaded chicken breast smothered in cheese sitting on a red cabbage kimchi topped with our katsu ketchup and tonkatsu sauce in our signature charcoal bun with skin on fries and Asian slaw

SWEET POTATO BURGER (GFA) (V) £14

Sweet potato and black bean burger topped with vegan cheese, baby gem lettuce, tomato, onion, gherkin and charcoal mayo in our signature charcoal bun with skin on fries and Asian slaw

PULLED PORK BURGER (GFA) £14.50

Cider and five spice braised pulled pork served with baby gem lettuce and kimchi in our signature charcoal bun with skin on fries and Asian slaw

Upgrades for all burgers:

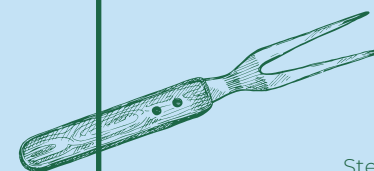
BREADED CHICKEN BREAST OR DOUBLE UP £5
CHAR SUI PORK (GF) £4

ROBATA GRILL

炉端

ORIGINATING IN JAPAN, ROBATA REFERS TO A METHOD OF COOKING OVER HOT CHARCOAL

Steaks served with soy and sesame fried broccoli, roasted vine tomato, Japanese Yawataya umeboshi & Furikake spices



RUMP 8oz (GF) £21

Best served medium rare

RIBEYE 10oz (GF) £26

Best served medium

FILLET 8oz (GF) £30

Best served medium rare

WAGYU FLAT IRON STEAK (GF) £38

An extremely tender cut of beef, sliced and covered with rock salt
Best served rare

LAND & SEA SHARING PLATTER (GF) £30 per person

(minimum 2 people)
Lobster tail, octopus, ribs and 8oz rump. Garlic butter dip and choice of 1 sauce and 2 sides

LOBSTER & FILLET (GF) £35 per person

8oz fillet steak, lobster tail, garlic butter dip and chimichurri sauce, served with rough cut chips and mixed green vegetables

GRILLED CHICKEN £14

Rosemary & garlic dauphinois potatoes, roasted kobocho purée and jasmine rice

UPGRADE STEAK TOPPERS;

CHIMICHURRI (GF) £3

CHINESE STYLE SALT AND PEPPER CRUMB £3

SAUTÉED MIXED MUSHROOMS WITH CORIANDER (GF) £3

GRILLED KING PRAWNS IN GARLIC BUTTER (GF) £4

BOWLS

POKE BOWL (GFA) (VE) £13

Sengiri carrot, sliced cucumber, avocado, red cabbage, radish, edamame, crispy wakame seaweed and toasted cashew nuts on a bed of jasmine rice. Served with ponzu sauce.

Choice of protein;

CHICKEN SKEWER (+£2)

KING PRAWN (+£4)

MARINATED TOFU (V)

RUMP STEAK (+£4)

BIBIMBAP (GF) (V) £15

A Korean bowl of warm jasmine rice, sengiri carrot, baby spinach, shitake mushroom, beansprouts, cucumber, kimchi served with a fried egg and gochujang sauce

THAI BEEF SALAD £16

Thai salad with strips of rump steak, fresh mango, red onion, ginger, lemongrass, chilli, lime, mint and coriander

THAI VEGAN SALAD (VE) £14

Thai vegan salad with edamame, mango, red onion, ginger, lemongrass, chilli, lime, mint and coriander

RAMEN (GFA) £13

Warming Asian spiced broth, pak choi, fresh chillies, spring onions, seasonal vegetables, boiled egg and ginger poured over noodles

Choice of;

CHICKEN (+£2)

PORK BELLY (+£2)

PRAWN (+£4)

VEG (V)

TOFU (V) (+£2)

Vegetarian / (VE) Vegan / (VEA) Vegan Available

(GF) Non-Gluten / (GFA) Non-Gluten Available