

THE ROBATARY EXPERIENCE

SMALL PLATES - PACIFIC TAPAS

Enjoy a selection of small plates to share (or not). All of which have been carefully put together, to allow for a taste of the Robatary sampling tastes from Asia, America & Local.

TRADITIONAL

Or for a more traditional way of dining, select a starter from the small plates, & a main course from the traditional section.

THE BEAUTY OF THE ROBATARY EXPERIENCE IS THAT THE WAY IN WHICH YOU DINE IS TOTALLY DICTATED BY YOU.

NIBBLES	
<b>CHARCOAL CHEESE</b> Rye bread & fig chutney (V)	3
<b>MARINATED OLIVES</b> Garlic & a chilli (GF) (V)	3
<b>SMOKED &amp; SEASONED NUTS</b> Home roasted in smoked paprika & brown sugar (GF) (V)	3
<b>BURNT ENDS</b> Belly pork, soy, sweet chilli (GF)	3
BREADS	
<b>SOUR DOUGH</b> With wagyu butter	2.8
<b>RYE</b> Fig chutney (V)	2.8
<b>FLATBREAD</b> With a charred beetroot & horseradish hummus (V)	2.8
<b>PITA</b> Warm wholemeal pita with caper crème fraîche (V)	2.8
SHARE	
<b>ASIAN PLATTER</b> Crispy oriental vegetable spring roll with homemade plumb & berry jam, char sui pork ball, bang bang salad, char sui belly pork bao bun & crunchy Asian salad & tofu bao bun	14
<b>AMERICAN PLATTER</b> Loaded fries with pulled pork, melted cheddar, red chillies & spring onion. Devils cornbread. Charred king prawns. Charred sweet potato with melted cheddar, cucumber yogurt & chillies	14
<b>BAR PLATTER</b> Marinated olives, smoked & seasoned nuts, flatbread with charred beetroot & horseradish hummus	7

SMALL PLATES

ASIAN	
<b>BANG BANG SALAD</b> Crunchy salad with bean sprouts, cucumber, oriental vegetables, chilli, peanuts & coriander (V)	4.9
<b>CHAR SIU PORK</b> Char siu pork ball with sweet chilli sauce	6.5
<b>TUNA &amp; AVOCADO TARTARE</b> With pickled cucumber & rye bread	7.5
<b>CHICKEN SATAY</b> Satay sauce, sweet potato crisps, poppy seeds	5.9
<b>BEEF TERIYAKI</b> Teriyaki, sweet potato crisps, sesame seeds	6.4
<b>CRISPY ORIENTAL VEGETABLE SPRING ROLL</b> plumb & berry jam (V)	2.9
<b>BAO BUNS</b> Soft savoury buns filled with char sui belly pork or crunchy Asian salad & egg	4

BOWLS	
<b>TOKYO POKE BOWL</b> Tuna & red pepper, sticky rice, soy sauce, pickled pink ginger, shredded spring onion (GF)	7.5
<b>CALIFORNIA POKE BOWL</b> Crab, avocado, soy, nori, sesame seed, rice, cucumber (GF)	6.9
<b>RAMEN</b> Warm Asian broth spiked with chillies & ginger, ramen noodles & bak choy, choose from either chicken, tofu or seafood	6

AMERICAS	
<b>DEVILS CORNBREAD</b> Cheddar, chilli, pesto (V)	3.5
<b>ST LOUIS SHORT RIB*</b> Beef rib, smokey barbecue, caraway fennel glaze, apple & celeriac slaw	7.5
<b>CHARRED KING PRAWNS*</b> King prawn in garlic butter (GF)	8
<b>DEVILS PULLED PORK CORNBREAD</b> Pulled pork, cheddar, chilli, pesto	5.5
<b>LOADED FRIES</b> Topped with pulled pork, melted cheddar, red chillies & spring onion	5.5
<b>CHARRED SWEET POTATO</b> Cucumber yogurt & red chillies (GF) (V)	3.5

(MP) Market price (GF) Gluten free (V) Vegetarian (VG) Vegan  
\*Not included in Early Bird offer

For allergen information, please ask a member of the team

ROBATARY

TRADITIONAL

ROBATA GRILL	
Served with a side of fries, rough cut chips or rice	
<b>WAGYU*</b> 200g Imported from Japan, Market special (GF)	MP
<b>BONE IN SIRLOIN*</b> 340g dry aged on the bone, Yorkshire sourced (GF)	23
<b>FILLET STEAK*</b> 250g minimum 28 day aged (GF)	26
<b>FLAT IRON</b> 250g from the shoulder, full of flavour (GF)	14
<b>RUMP</b> 300g single muscle, Yorkshire sourced (GF)	16
<b>BUTTERFLY CHICKEN BREAST</b> Char-grilled in smokey paprika & olive oil (GF)	12
<b>SEABASS</b> Robata grilled seabass, with a warm salad of olives & green beans, choice of side (GF)	17
<b>CAULIFLOWER STEAK</b> Charred & served with roasted cherry tomato & flat mushroom. (GF) (V)	10

TO SHARE	
<b>BUTCHERY BOARD (SERVES 4)</b> Fillet steak, rump steak, crispy belly pork, corn fed chicken breast, served with fries, chunky chips, roasted vegetables, peppercorn sauce & flat mushrooms. (GF)	69
<b>BEEF &amp; REEF*</b> 250g fillet steak with teriyaki sauce, Robata grilled seabass, with a warm salad of green beans & olives, choice of 2 sides (GF)	39

TOPPERS	
<b>WAGYU BUTTER</b> (GF)	2
<b>KING PRAWNS*</b> (GF)	4
<b>GARLIC MUSHROOM</b> (GF)	3

SAUCES	
<b>TERIYAKI</b>	2
<b>PEPPERCORN</b>	2
<b>DARK SOY JUS</b>	2
<b>GARLIC &amp; WHITE WINE CREAM</b> (GF)	2

BURGERS	
<b>NOIR BURGER</b> The all black-prime beef burger, baby gem lettuce, gherkins, tomato, home pickled onions, charcoal mayo, charcoal cheese, rough cut chips	9.5
<b>GOATS CHEESE &amp; WATERMELON BURGER</b> Char-grilled watermelon & warm goats cheese, with a honey & chilli glaze, rough cut chips (V)	8.5

LAND	
<b>CRISPY BELLY PORK</b> Truffle mash, roasted pear, root vegetable & veal jus	14
<b>CORN FED CHICKEN</b> Eryngii mushroom & cep sauce, savoy cabbage, whipped chive truffle mash (GF)	14

SEA	
<b>MONKFISH &amp; COCONUT CURRY</b> Chilli, turmeric, ginger & mustard seed with rice	16
<b>BLACKENED COD</b> Samphire, green peas & rice (GF)	17
<b>PERUVIAN SEABASS &amp; CRAB LINGUINE</b> Rubbed seabass fillets with lemon, cumin & paprika served with crab & chilli linguini	16

EARTH	
<b>MALAYSIAN TOFU CURRY</b> Tofu, sugar snap peas & mangetout, served with sticky rice (GF) (V) (VG)	12
<b>ROBATA GRILLED AUBERGINE</b> Roasted goats cheese, pomegranate, green beans, cherry tomatoes & chilli flakes, served with choice of side (V)	12

SIDES	
<b>FRIES</b> (GF) (V)	3
<b>SWEET POTATO FRIES</b> (V)	3
<b>TRUFFLED PARMESAN FRIES</b> (V)	3.5
<b>DAUPHINOISE</b> (GF) (V)	3
<b>ROASTED BABY RAINBOW CARROTS &amp; PARSNIPS</b> (GF) (V)	3
<b>ROASTED BROCCOLI &amp; ALMONDS</b> (GF) (V)	3
<b>SEASONED ROUGH CUT CHIPS</b> (GF) (V)	3
<b>GARDEN &amp; WILD HERB SALAD</b> (GF) (V)	3
<b>APPLE &amp; CELERIAC SLAW</b> (GF) (V)	3
<b>RICE</b> (GF) (V)	3