



ROBATA GRILL RESTAURANT SUNDAY LUNCH

Served 12 noon – 6pm

Starters £7.50

Scottish smoked salmon & prawn platter, Marie rose sauce, bread & butter (AGF)

Potted chicken liver parfait, red onion chutney & sourdough bread (AGF)

Chefs soup of the day with crusty bread

Sauteed woodland mushrooms, sourdough toast (AGF)

Yorkshire pudding served with onion gravy (V)

Main Course £19.95

Roast Sirloin of beef, Yorkshire pudding, pan gravy (AGF)

Roast turkey breast, cranberry and sausage stuffing, pigs in blankets, cranberry Sauce, Yorkshire pudding, pan gravy (AGF)

Roast leg of pork, crackling, sage & onion stuffing, pigs in blankets, apple sauce, Yorkshire pudding, pan gravy (AGF)

All served plated with goose fat roasted potatoes, honey roast carrot & parsnip, and side bowls of cauliflower cheese & seasonal green vegetables

Fish dish of the day – please ask your server

Roast vegetable parcel with mushrooms, sweet potato, spinach & chestnuts, vegan gravy (V/VG)

Dessert £7.95

Warm triple chocolate brownie served with Blyton's double chocolate ice cream with a chocolate crumble

Warm sticky toffee pudding served with a toffee sauce and a choice of Blyton's Honeycomb ice cream or vanilla custard

Porn star martini cheesecake served with pouring cream

Chef's selection of cheese, served with biscuits, chutney, grapes & celery

Coffee & Tea Selection £3.00

Allergens

We appreciate how important it is that the food we serve you meets your dietary requirements. We ask that you clearly tell your server if you require a gluten free option or if you have any food allergies – thank you. We use ingredients containing allergens in the preparation of food and cook different foods in the same equipment, so it is not possible to guarantee any product is 100% free from any allergen. If this causes you concerns, please consider carefully before ordering.

Note – we endeavour to have all our dishes available however, due to the current climate dishes may be adapted or not available.