

ROBERTO'S BAR & RESTAURANT

SUNDAY LUNCH

MENU



WINTER 2025

TWO COURSES £ 28 THREE COURSES £ 33

24-Hour Braised Lamb Croquette

Tender braised lamb croquette with piccalilli gel, sourdough, mint butter, and parmesan- dressed gem leaves.

Allergens: Cereal, Egg, Milk, Mustard, Sulphites

Coronation Chicken Crêpe

Free-range coronation chicken with silky avocado cream, pickled banana shallots, fresh micro herbs, and a drizzle of chicken and coconut nectar.

Allergens: Cereal, Egg, Milk, Sulphites

Smoked Salmon Roulade

Loch Fyne hot-smoked salmon with Japanese panko-crusting king prawns, homemade kimchi-style mayonnaise, and crispy fried banana shallots.

Allergens: Cereal, Crustaceans, Fish, Egg, Milk, Sulphites, Soya, Molluscs

Angolan Bean Soup V,VG

Organic mixed beans slow-cooked with aromatic spices, tomatoes, and carrots, served with a fresh bread roll.

Allergens: Cereal, Sulphites



Roasted Irish Striploin Beef

Roasted potatoes, honey-glazed carrots, greens, Yorkshire pudding and jus.

Allergens: Cereal, Egg, Milk, Sulphites

New Zealand Lamb Shank

Slow-cooked lamb shank served with mustard-infused Désirée potato mousseline, local honey and wholegrain mustard-glazed parsnips, and a Pernod and lamb sauce.

Allergens: Milk, Sulphites, Mustard

Wild Atlantic Cod

Pan-seared cod served with king prawns, a silky fish velouté, aromatic rice, wilted spinach, and crispy fried garlic.

Allergens: Celery, Cereal, Milk, Fish, Molluscs, Crustaceans, Soya, Sulphites

Woodland Mushroom Risotto V, VG

Creamy risotto with woodland mushrooms, seasonal herbs, and Parmesan Reggiano.

"Vegan option available upon request."

Allergens: Milk, Sulphites



Sticky Toffee Knickerbocker Glory

Sticky toffee pudding with ice cream, caramel sauce, Chantilly cream, caramelized nuts.

Allergens: Egg, Milk, Soya, Sulphites

Cheese Board

Artisanal cheese selection with biscuits, chutney, dried figs, nuts, celery.

Allergens: Celery, Cereal, Milk, Nuts, Sulphites

Chocolate Delice V,VG

Decadent Callebaut chocolate paired with mixed winter berries and served with sorbet.

Allergens: Cereal, Sulphites

Rice Pudding V,VG

Coconut-infused rice pudding topped with mango compote and toasted coconut flakes

Allergens: Sulphites