

ROBERTO'S BAR & RESTAURANT

SUNDAY LUNCH

MENU 2025

TWO COURSES £ 28 THREE COURSES £ 33



Jersey Shack

Jersey scallops with Chancre crab, coconut, soy-citrus dressing, and scallop popcorn.

Allergens: Gluten, Molluscs, Mustard, Soya

Rougie Foie Gras Parfait

Foie gras parfait with smoked duck breast, wakame seaweed, salad leaves, port jelly, and brioche. Allergens: Gluten, Milk, Egg, Soya, Suplhites

Charcuterie Selection

Cured meats with pickles, chutneys, and artisan bread.

Allergens: Gluten, Milk, Sulphites

Jackfruit Crepe V,VG

Avocado, jackfruit, pickled shimeji mushrooms, and mustard vinaigrette in a delicate crêpe. Allergens: Gluten, Soya, Sulphites



Roasted Irish Striploin Beef

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

Alleraens: Cereal, Eaa, Milk, Sulphites

Slow- Cooked Lamb Shank

Slow-cooked lamb shank with mustard-infused mashed Désirée potatoes, honey-glazed parsnips,and Pernod-infused lamb sauce.

Alleraens: Milk. Sulphites. Mustard

Chicken Fillet

Dauphinoise potatoes, wild mushrooms, sautéed spinach and jus.

Allergens: Celery, Milk, Mustard Sulphites

Pan Seared Salmon

Served with silky fish Velouté, wilted spinach, Jersey Royals, 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



Served with rich toffee sauce, Chantilly cream, and caramelized nuts.

Allergens: Egg, Milk, Soya, Sulphites

Chocolate Foundant

A warm chocolate cake with a molten centre, served with vanilla bean ice cream Allergens: Gluten , Milk, Egg ,Sulphites

Cheese Board

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

Allergens: Celery, Cereal, Milk, Nuts, Sulphites

Rice Pudding V.VG

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