

ROBERTO'S BAR & RESTAURANT

A LA CARTE

DINNER MENU

WINTER 2024

Prices displayed include GST and quoted in GBP.

'A discretionary 10% service charge will be added to your bill'



Our accomplished Chef, Vilanca Rodrigues, whose passion for Mediterranean cuisine is reflected in every dish he creates. Was born in Angola and raised in Lisbon. Chef Vilanca developed a love for fresh and seasonal ingredients, honing his culinary skills alongside some of the world's most renowned chefs, including Heston Blumenthal and Phil Howard.

Chef Vilanca's philosophy for wholesome and nutritious ingredients, coupled with a flair for modern dietary trends, results in remarkable dishes that are both traditional and contemporary in style.

Join us on a culinary journey of indulgence and savour Chef Vilanca's expertly crafted cuisine, designed to delight the senses and satisfy the palate.

Bon Appetit!

TO START

Jersey Shack | 15

Hand-dived Jersey scallops and local chancre crab with lime, orange velouté and crispy scallop nuggets.

Allergens: Crustacean, Molluscs, Egg, Soya

Foie Gras Parfait | 13

Rougié French foie gras parfait with house-made brioche.

Allergens: Cereal, Egg, Milk Sulphites

Ham Hock Terrine | 12

British ham hock glazed with Jersey honey, served with piccalilli and sourdough toast.

Allergens: Celery, Cereal, Mustard, Sulphites

Smoked Salmon Roulade | 14

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

Beetroot Salad V, VG | 10

Local Jersey red, golden, and candy beetroot served with mild Dutch Bettine goat's cheese, crystallized walnuts, and aged Italian balsamic.

Allergens: Milk, Nuts, Sulphites

Angolan Bean Soup V, VG | 9

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

Allergens: Cereal, Sulphites

TO FOLLOW

Fillet of Beef Wellington | 30

Irish Sheelin beef wrapped in delicate pastry, served with truffle-infused Désirée potato mousseline, local honey and wholegrain mustard-glazed parsnips, and a rich red wine and beef jus.

Allergens: Celery, Cereal, Egg, Milk, Mustard, Sulphites

Lamb Shank | 26

New Zealand lamb shank, slow-cooked and served with whole cream and thyme-infused dauphinoise, winter root vegetables, and a lamb and Pernod sauce.

Allergens: Celery, Milk, Sulphites

Sea Bass Fillet | 23

Jersey sea bass served with aromatic rice infused with raisins, shallots, spices, wilted spinach, crispy fried garlic, and a luscious miso butter sauce.

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

Turkey Assiette | 22

Succulent turkey served with confit tournée Agria potatoes, roasted chestnuts, and finished with a thyme and Madeira jus.

Allergens: Milk, Sulphites

Vegetable Wellington V,VG | 19

A medley of seasonal vegetables encased in flaky puff pastry, served with Jersey royal new potatoes and a rich vegan red wine jus.

Allergens: Milk, Nuts, Sulphites

STEAKS

Savour our steaks paired with triple-cooked chips, grilled flat cap mushrooms and a mixed leaved salad, seasoned to perfection.

Ribeye 9 oz | 28

Expertly seared ribeye, prized for his tender and marbled meat.

Allergens: Celery, Ngci, Milk Sulphites

Fillet 9oz | 34

Succulent and high-quality cut of beef fillet, chargrilled to your desired degree.

Allergens: Celery, Ngci, Milk, Sulphites

Tomahawk 35oz | 64

Shetland-caught cod served with aromatic rice infused with raisins, shallots, spices, wilted spinach, crispy fried garlic, and a luscious miso butter sauce.

Allergens: Celery, Ngci, Milk, Sulphites

SAUCE OPTIONS

Peppercorn

Bold pepper flavour and creamy texture elevate the indulgence of your steak with a rich classic sauce.

Allergens: Milk, Sulphites

Bearnaise

Creamy sauce, with fresh tarragon, egg yolks, butter, and a hint of vinegar, enhances the flavour of your meat.

Allergens: Milk, Sulphites

Cafe De Paris Butter

Our handcrafted Café de Paris butter made with premium ingredients, blending Dijon mustard, herbs, and spices for a tantalizing balance of tanginess and umami.

Allergens: Milk, Sulphites

ASSIAN

Indian Curry | 20

Chicken / Lamb / Prawns

Indian curry with homemade naan, aromatic basmati rice, mango pickle and chutney.

Allergens: Celery, Cereal, Mustard, Sulphites

Peking Duck | 20

Experience the taste of China , duck with aromatic noodles stir-fried vegetables, coated in a savoury Peking-style sauce.

Allergens: Celery, Ngci, Mustard

Gochujang Pork | 22

South Korean-style crispy pork belly, infused with gochujang sauce, served alongside egg fried rice and fresh apple.

Allergens: Ngci, Egg, Sesame, Soya, Sulphites

SALADS

Roberto's Caesar Salad V | 14

Crisp, baby gems tossed in creamy caesar dressing topped with parmesan cheese and croutons.

Allergens: Cereal Egg, Milk, Sulphites

Greek Salad V | 17

Cucumbers, tomatoes, olives, red onion , feta cheese, olive oil and lemon dressing.

Allergens: Cereal, Milk, Sulphites

Waldorf Salad V | 18

A refreshing mix of crisp apples, celery and toasted walnuts, toassed in our signature dressing and served on a bed of fresh greens.

Allergens: Celery, Nuts, Sulphites

Add Grilled Chicken or Prawns | 5

Extra Side Dishes | 5

Garden Vegetables | Jersey New Potatoes

Truffle Parmesan Chips | Green Salad | Garlic Naan Bread

TO FINISH

Chef Signature Bites | 8

Trio of mini doughnuts with Biscoff cream, salted caramel ganache, and tangy passion fruit.

Allergens: Cereal, Milk, Soya

Christmas Pudding Sundae | 10

Layered Christmas pudding with vanilla ice cream, brandy custard, and baked meringue.

Allergens: Cereal, Egg, Milk, Soya, Sulphites

Sticky Toffee Knickerbocker Glory | 10

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

Allergens: Egg, Milk, Soya, Sulphites

Cheese Board | 13

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

Allergens: Celery, Cereal, Milk, Nuts, Sulphites

Chocolate Delice V,VG | 12

Decadent Callebaut chocolate paired with mixed winter berries and vanilla ice cream.

Allergens: Cereal, Sulphites

Rice Pudding V,VG | 9

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

Allergens: Sulphites



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