

LOBSTER & GRILL

STARTERS

Freshly baked bread served with anchovy & peppercorn butter, per basket	2.50
Shellfish & brandy bisque (d-w-s)	6.95
Half dozen Malden rock oysters, served with shallot vinegar (f-s)	15.00
Moules marinieres (d-s) (gf)	7.95
Scallop, smoked Emmental cheese spinach gratin (f-d-w)	10.50
Deep-fried salt & pepper squid with roast garlic Aioli (f-d-w)	8.95
Chicken liver & brandy parfait, onion chutney, pickles & toasted baguette (w-s-d)	7.95
Atlantic prawns, with garlic, parsley & chili (d-s)(gf)	8.95
Grilled Halloumi, flat bread, humus, youghurt & mint (v-d-w)	7.95
Vegetarian moussaka (d-w-v-gf)	8.25

FISH MAIN COURSE / VEGETARIAN

(all main fish courses served with bottomless skin on fries)

Roasted butternut squash & Wild mushroom risotto (v-d)	11.95
Fillet of line caught sea bass, buttered spinach & lobster sauce (w-s-d)(g/f)	18.00
Whole grilled lobster, garlic & chilli butter (d-s/g/f)	40.00
Lobster burger, onion chutney, pickles, smoked Emmental cheese & sweet cure bacon (w-d-s/f)	16.95
Moules marinieres (1kg) served with, grilled baguette (s/f-d-w)	11.95

THE GRILL

(All grills served with bottomless skin on fries)

Combo Grill (rump steak, bbq ribs & wings, prawns, corn, coleslaw) (d-g/f)	24.00
Dry aged Rib-eye steak (250g)	28.00
Dry aged sirloin steak (250g)	26.00
Dry aged rump steak (250g)	16.50
Wagyu Burger, onion rings, sweet cure bacon, smoked Emmental cheese (d-w)	15.00
Châteaubriand, roast bone marrow, grilld mushrooms, green beans and choice of sauce (for 2) (d-w) (600g)	65.00
Cajun chicken burger with blue cheese, avocado & sweet cure bacon (d-w)	10.95
Surf & Turf, add half lobster 18.95, add Atlantic prawns 7.00 (3)	

OUR WEEKEND SPECIALITIES

SATURDAY

Slow braised lamb shank, rosemary & red wine sauce, served with pomme purée & green beans (d-w-s)	16.95
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SUNDAY

Traditional sharing Platter for 2 people, honey roast pork belly, rosemary roast leg of lamb, Top-side of beef, all served with duck fat potatoes, roasted vegetables, Yorkshire pudding, cauliflower gratin, red cabbage & stuffing (d-g/f)	30.00
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SAUCES & SIDES

Pepper/Bearnaise sauce	2.50	Broccoli with chilli & garlic (d-g/f)	3.95
Wild mushroom/Roquefort sauce	2.95	Portobello mushrooms (d-g/f)	3.95
New potatoes / mash (d-g/f)	3.95	Skin on fries (d-g/f)	2.95
Spinach with garlic (d-g/f)	3.95	Rocket & parmesan salad (d-g/f)	3.95
Green beans, tossed with shallots (d-g/f)	3.95	Gratin dauphinoise	3.95

Allergens: w-wheat | d-dairy | e-eggs | s-sulphites | n-nuts | f-fish/crustacean

All prices are inclusive of 5% VAT. An optional 12.5% service charge will be added to your bill.
Please ask your waiter about allergens within the dishes.