

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 marinières (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, yoghurt & mint (v-d-w)	7.95
Red onion & sage tart, endive walnut & clementine salad (v-n-w-d)	6.95

FISH MAIN COURSE / VEGETARIAN

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

Roasted butternut squash, Wild mushroom & chestnut 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 marinières (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
Bronze turkey & sage stuffing burger, pigs in blankets & Emmental cheese (d-n-w)	12.00
Surf & Turf, add half lobster 18.95, add Atlantic prawns 7.00 (3)	

OUR HOUSE SPECIALITIES

FRIDAY

Shellfish boil, lobster tail, Atlantic prawns, langoustines, scallop, crab claws, mussels, clams, sweet corn, onion rings (d-f-w-s)	45.00
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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, bronze pot-roast turkey, pigs in blanket, rosemary roast leg of lamb, Top-side of beef, all served with duck fat potatoes, roasted vegetables, Yorkshire pudding, cauliflower gratin, red cabbage & sage 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
Sweet potato fries (d-w)	3.95	Halloumi fries (d-w)	4.95

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.

LOBSTER & GRILL

SPARKLING & CHAMPAGNES

	glass	bottle
	175ml	750ml
Prosecco DOC Ca' di Alte	6.50	29.50
NV Leslie's Reserve <i>Hush Heath Estate, Southern England</i>		48.00
Philippe Brugnol 1er Cru Rilly La Montane	9.75	49.95
Philippe Brugnol Cuvée Rosé NV		59.95
NV Brut Réserve <i>Charles Heidsieck</i>		79.00
Cuvée NV, Bollinger		80.00
Laurent-Perrier Cuvée Rosé Brut		95.00

WHITES

	glass	carafe	bottle
	175ml	500ml	750ml
FRESH & LIVELY			
2018 Vermentino <i>Les Vignes de L'Eglise, Languedoc, France 2018</i>	5.25	12.95	19.00
Chardonnay <i>Monrouby, Languedoc, France</i>	5.50	15.95	23.00
2018 Sauvignon Blanc <i>Ribbonwood, Marlborough, New Zealand</i>	7.40	22.00	31.00
2019 'P' Pinot Grigio <i>Alpha Zeta, Veneto, Italy</i>	6.50	18.00	25.00

AROMATIC & LUSCIOUS

2018 Viognier <i>Baron de Badassiere, Languedoc, France</i>	6.25	17.95	28.00
2018 Riesling Réserve <i>Cave de Hunawihr, Alsace, France</i>			34.00
2018 Albariño <i>Alba Martín, Rías Baixas, Spain</i>			35.00

MINERAL % ELEGANT

2018 Sauvignon Blanc <i>'Wally', Les Caves de la Loire, France</i>	6.25	15.95	24.50
2018 Gavi di Gavi <i>Terre Antiche, Piemonte, Italy</i>			34.00
2017 Mâcon village <i>Domaine Perraud, Burgundy, France</i>			41.00
2018 Sancerre <i>Domaine des Broses, Loire, France</i>			45.00

RICH & STRUCTURED

2019 Chenin Blanc <i>Liberty Fairtrade, Western Cape, South Africa</i>	6.25	17.95	26.00
2018 Gavi di Gavi <i>Les Hauts de Milly, Burgundy, France</i>			41.00
2017 Saint-Véran <i>Domaine Perraud, Burgundy, France</i>			48.00

ROSÉS

2018 'Esterelle' Côtes de Provence <i>Château du Rouët, France</i>	6.95	19.70	29.00
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REDS

LIGHT & FRUITY

	glass	carafe	bottle
	175ml	500ml	750ml
2018 Grenache/Merlot <i>Les Vignes de L'Eglise, Languedoc, France</i>	5.25	15.00	19.00
2018 Merlot <i>Sanama Reserva, Chile</i>	6.20	17.50	22.00
2017 Pinot Noir <i>Tinpot Hut, Marlborough, New Zealand</i>			38.00

MEDIUM-BODIED & SMOOTH

2018 Carignan <i>Baron de Badassiere, Languedoc, France</i>	5.25	15.00	21.00
2016 Bordeaux Rouge <i>Cave de Hunawihr, Alsace, France</i>	6.90	23.00	33.00
2015 Rioja Crianza <i>El Coto, Spain</i>	7.80	23.00	32.00
2016 Montagne Saint-Émilion <i>Château La Croix Bonneau, France</i>			45.00

SPICY & FRUIT-DRIVEN

2018 Mendoza Malbec Clasico <i>Kaiken, Argentina</i>	6.50	20.00	31.00
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BOLD & ROBUST

2018 'Tradition Reserve' Cabernet Sauvignon <i>Los Boldos, Chile</i>	6.20	17.50	28.50
2015 'Terrasse' Cahors Malbec <i>Causse du Théron, S.W. France</i>			39.00
2014 Haut-Médoc <i>Château Larose Perganson, Bordeaux, France</i>			52.00

APÉRITIFS

Served in measures of 50ml inc. mixer

Piquant mixed olives	3.00
Champagne Cocktail	10.00
Fresh Raspberry Bellini	8.95
Kir Royale	10.50

SOFT DRINKS

Coca-Cola/Fanta/Sprite	2.50
Sparkling/Still Filtered Water	3.25
Red Bull	2.95
Freshly Squeezed Orange Juice	3.50
J20 Pear & Raspberry Spritz	2.95
Fentimans Rose Lemonade	2.80
Fentimans Dandelion & Burdock	2.80
Fentimans Ginger Beer	2.95
Sparkling Elderflower Pressé	3.25

BEER/CIDER

Heineken 'alcohol free' 330 ml	2.50
Kronenbourg 275ml	3.95
Stella Artois Cidre 500ml	4.95
Lefte Blonde 330ml	5.50
Crabbies ginger beer (gluten free) 11.3% abv 200ml	4.95

DRAUGHT BEER

	half	pint
Birra Moretti Draught	3.80	5.50
Heineken Extra Cold Draught	3.70	5.50

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