

# LOBSTER & GRILL

## STARTERS

Freshly baked bread served with anchovy & peppercorn butter, per basket	2.50
Shellfish & brandy bisque (d-w-s)	7.95
Half dozen Malden rock oysters, served with shallot vinegar (f-s)	15.00
Moules marinières (d-s) (gf)	7.95
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

## FISH MAIN COURSE / VEGETARIAN

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

Asparagus, salt baked beetroot & walnut risotto (n-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)	43.00
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)	12.95

## THE GRILL

(All grills served with bottomless skin on fries)

Combo Grill (rump steak, bbq ribs & wings, prawns, corn, coleslaw) (d-g/f)	26.00
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)	16.00
Châteaubriand, roast bone marrow, grilled 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 20.00, add Atlantic prawns 7.00 (3)	

## OUR HOUSE SPECIALITIES


### SATURDAY

Slow braised lamb shank, new season vegetables, mint & red wine sauce served with potatoe 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

 <b>MJ'S Fire Scotch Bonnet Sauce</b> for only 5.50 (105 ml bottle)	Spinach with garlic (d-g/f)	3.95	
Pepper/Bearnaise sauce	2.50	Green beans, tossed with shallots (d-g/f)	3.95
Wild mushroom/Roquefort sauce	2.95	Broccoli with chilli & garlic (d-g/f)	3.95
New potatoes / mash (d-g/f)	3.95	Portobello mushrooms (d-g/f)	3.95
		Skin on fries (d-g/f)	2.95
		Rocket & parmesan salad (d-g/f)	3.95
		Gratin dauphinoise	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 20% 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 175ml	bottle 750ml
Prosecco DOC Ca' di Alte	6.95	33.00
Philippe Brugnion 1er Cru Rilly La Montane	9.75	49.95
Philippe Brugnion Cuvée Rosé NV		59.95
NV Brut Réserve		79.00
<i>Charles Heidsieck</i>		
Laurent-Perrier Cuvée Rosé Brut		95.00

## WHITES

### FRESH & LIVELY

	glass 175ml	carafe 500ml	bottle 750ml
2019 Vermentino	5.95	13.95	21.00
<i>Les Vignes de L'Eglise, Languedoc, France 2018</i>			
2019 Chardonnay	5.95	15.95	25.00
<i>Monrouby, Languedoc, France</i>			
2019 Sauvignon Blanc	7.40	22.00	33.00
<i>Ribbonwood, Marlborough, New Zealand</i>			
2019 'P' Pinot Grigio	6.95	18.00	25.00
<i>Alpha Zeta, Veneto, Italy</i>			

### AROMATIC & LUSCIOUS

2019 Viognier			31.00
<i>Baron de Badassiere, Languedoc, France</i>			
2018 Albariño			35.00
<i>Alba Martín, Rías Baixas, Spain</i>			

### MINERAL & ELEGANT

2019 Sauvignon Blanc			26.50
<i>'Wally', Les Caves de la Loire, France</i>			
2019 Sancerre			48.00
<i>Domaine des Brosses, Loire, France</i>			

### RICH & STRUCTURED

2019 Chenin Blanc	7.50	19.50	29.00
<i>Liberty Fairtrade, Western Cape, South Africa</i>			
2019 Chablis			45.00
<i>Les Hauts de Milly, Burgundy, France</i>			
2017 Saint-Véran			48.00
<i>Domaine Perraud, Burgundy, France</i>			

## ROSÉS

2019 'Esterelle' Côtes de Provence	6.95	19.70	29.00
<i>Château du Rouët, France</i>			

## REDS

### LIGHT & FRUITY

	glass 175ml	carafe 500ml	bottle 750ml
2019 Grenache/Merlot	5.95	15.00	21.00
<i>Les Vignes de L'Eglise, Languedoc, France</i>			
2019 Merlot	6.50	17.50	25.00
<i>Sanama Reserva, Chile</i>			
2017 Pinot Noir			38.00
<i>Tinpot Hut, Marlborough, New Zealand</i>			

### MEDIUM-BODIED & SMOOTH

2019 Carignan			25.00
<i>Baron de Badassière, Languedoc, France</i>			
2018 Bordeaux Rouge	7.25	25.00	35.00
<i>Cave de Hunawihl, Alsace, France</i>			
2016 Rioja Crianza	7.80	25.00	36.00
<i>El Coto, Spain</i>			

### SPICY & FRUIT-DRIVEN

2018 Mendoza Malbec Clasico	6.95	22.00	33.00
<i>Kaiken, Argentina</i>			

### BOLD & ROBUST

2018 'Tradition Reserve' Cabernet Sauvignon	6.95	19.00	33.00
<i>Los Boldos, Chile</i>			
2014 Haut-Médoc			48.00
<i>Château Larose Perganson, Bordeaux, France</i>			

## 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			4.95
Stella Artois Cidre 500ml			4.95
Leffe Blonde 330ml			5.50
Crabbies ginger beer (gluten free) 11.3% abv 200ml			4.95

### DRAUGHT BEER

	half	pint
Birra Moretti Draught	4.25	5.95
Heineken Extra Cold Draught	4.25	5.95

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