

LOBSTER & GRILL

STARTERS

Garlic and mozzarella bread	6.25
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)	16.00
Steamed mussels in garlic, wine & parsley (d-s) (gf)	8.95
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, youghurt & mint (v-d-w)	7.95

MAIN COURSE / VEGETARIAN

(all main fish courses served with skin on fries)

Asparagus, salt baked beetroot & walnut risotto (n-v-d)	12.95
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
Steamed mussels in garlic, wine & parsley (1kg) served with, grilled baguette (s/f-d-w)	14.95

THE GRILL

(All grills served with skin on fries)

Combo Grill (rump steak, bbq ribs & wings, prawns, corn, coleslaw) (d-g/f)	26.00
Dry aged Wagyu sirloin steak (250g)	28.00
Dry aged rump steak (250g)	17.00
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 potato 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

 MJ'S Fire Scotch Bonnet Sauce <i>for only 5.50 (105 ml bottle)</i>	Spinach with garlic (d-g/f)	3.95	
	Green beans, tossed with shallots (d-g/f)	3.95	
Pepper 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
		Rocket & parmesan salad (d-g/f)	3.95
		Gratin dauphinoise	3.95
		Halloumi fries (d-w)	4.95

SET MENU

AVAILABLE LUNCH MONDAY - SUNDAY £39.95 FOR 2 PEOPLE INCLUDING A 125ML GLASS OF HOUSE WINE
 DINNER MONDAY - SUNDAY EXCLUDING FRIDAY AND SATURDAY £49.95 FOR 2 PEOPLE INCLUDING
 A BOTTLE OF HOUSE WINE. PLEASE NOTE OUR A LA CARTE MENU IS NOT PART OF THE SET MENU,
 PLEASE ASK YOUR WAITER TO SEE THE MENU

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	65.00	
NV Brut Réserve		79.00
Charles Heidsieck	65.00	
Laurent-Perrier Cuvée Rosé Brut	95.00	

WHITES

FRESH & LIVELY

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

AROMATIC & LUSCIOUS

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

MINERAL & ELEGANT

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

RICH & STRUCTURED

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

ROSÉS

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

LIGHT & FRUITY

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

MEDIUM-BODIED & SMOOTH

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

SPICY & FRUIT-DRIVEN

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

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

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			4.95
Stella Artois Cidre 500ml			4.95
Leffe Blonde 330ml			5.50
Whitstable pale ale, "PICON TOP" 500ml served with 50ml shot of Picon caramel-coloured, flavoured bitters and Marshmallows			6.50
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

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.