



LOBSTER  
& GRILL

# LOBSTER & GRILL

## APÉRITIFS

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

## BEER, CIDER & DRAUGHTS

Heineken "alcohol free"	330 ml	2.50
Kronenbourg	275ml	3.95
Stella Artois Cidre	500ml	4.95
Leffe Blonde	330ml	5.50
Crabbies ginger beer (g/f) 11.3%	200ml	4.95
Birra Moretti Draught	3.80	5.50
Heineken Extra Cold Draught	3.70	5.20

## STARTERS

Freshly baked bread served with anchovy & peppercorn butter, first basket complimentary Thereafter, per basket	2.50
Shellfish & brandy bisque (d-w-s)	6.95
Soupe à l'oignon gratinée (w-d)	5.95
Half dozen Malden rock oysters, served with shallot vinegar (f-s)	15.00
Moules marinières (d-s) (gf)	7.95
Scallop, Gruyère cheese spinach gratin (f-d-w)	10.50
BBQ chicken wings, blue cheese & celery (w-d)	6.95
Deep-fried salt & pepper squid, 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
Escargots de Bourgogne 6/12 (d-w-s)	6.50/11.50

## FISH MAIN COURSE

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

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)	22.00
Free-range label rouge poussin	16.95
Dry aged Rib-eye steak (250g)	26.00
Dry aged sirloin steak (250g)	23.00
Dry aged rump steak (250g)	16.50
Wagyu Burger, onion rings, sweet cure bacon, smoked Emmental cheese (d-w)	15.00
Cajun chicken burger with blue cheese, avocado & sweet cure bacon (d-w)	10.95
Surf & Turf, add half lobster 9.95, add Atlantic prawns 6.00 (3)	

## SIDE DISHES

Gratin Dauphinoise (d-g/f)	3.95
New potatoes / mash (d-g/f)	3.95
Spinach with garlic (d-g/f)	3.95
Green beans, tossed with shallots (d-g/f)	3.95
Broccoli with chilli & garlic (d-g/f)	3.95
Grilled Portobello mushrooms (d-g/f)	3.95
Skin on fries (d-g/f)	2.95
Rocket & parmesan salad (d-g/f)	4.50

## SAUCES

Pepper/Bearnaise 2.50	Wild mushroom/Roquefort 2.95
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## OUR DAILY SPECIALITIES

<b>MONDAY</b>	Duck confit a l'orange, served with spinach & sauté potatoes (d-g/f)	16.95
<b>TUESDAY</b>	Grilled langoustines with garlic butter, served with skin on fries (d-s/f)	25.00
<b>WEDNESDAY</b>	Salmon en-croute with chive butter sauce, savoy cabbage & new potatoes (d-w)	16.50
<b>THURSDAY</b>	Guinness braised BBQ short rib, served with horseradish pomme puree & green beans (s-w)	22.00
<b>FRIDAY</b>	Plateau de fruits de mer, oysters, prawns, whelks, cockles, palourde clams, razor clams, crab, cherrystone clams, langoustines (for 2 people) served with frites and condiments (add half lobster 9.95) (s/f-s)	65.00
<b>SATURDAY</b>	Slow braised lamb shank, rosemary & tomato sauce, served with pommes puree & green beans (d-w-s)	16.95
<b>SUNDAY</b>	Traditional sharing plater for 2 people, honey roast pork belly, rosemary roast leg of lamb, Top-side of beef, all served with duck fat potatoes, vegetables & Yorkshire pudding (served until 5pm) (d-w-s)	25.00

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

An optional 12.5% service charge will be added to your bill. Please ask your waiter about allergens within the dishes.