

LOBSTER & GRILL

STARTERS

Garlic and mozzarella bread	6.25
Freshly baked bread served with anchovy & peppercorn butter, per basket	2.50
Seafood mac-n-cheese glazed with thermidor sauce (f-d-w)	9.95
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
Baked camembert with garlic, rosemary, served with pickles & baguette (w-d)	8.50

MAIN COURSE / VEGETARIAN

(all main fish courses served with skin on fries)

Iron bark pumpkin tortellini, sage, pine nuts & parmesan (n-v-d)	12.95
Fillet of line caught sea bass, buttered spinach & crab and ginger butter (w-s-d)	19.00
Whole grilled lobster, garlic & chilli butter (d-s/g/f)	44.00
Steamed mussels in garlic, wine & parsley (1kg) served with, grilled baguette (s/f-d-w)	15.95
Duck confit with clementine sauce & haricot beans (d-w)	18.00

THE GRILL


(All grills served with skin on fries)

Combo Grill (rump steak, bbq ribs & wings, prawns, corn, coleslaw) (d-g/f)	26.00
Fillet steak, black truffle & mushroom sauce (250g)	35.00
Dry aged scotch 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)(600gm)	65.00
Cajun chicken burger with blue cheese, avocado & sweet cure bacon (d-w)	11.95
Slow braised beef short rib in stout & bbq sauce served with cheesy mash potatoes	18.95
Surf & Turf, add half lobster 21.00, 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)	24.00
SUNDAY	Traditional sharing Platter for 2 people, honey roast pork belly, shoulder of lamb, Top-side of beef, all served with duck fat potatoes, roasted vegetables, Yorkshire pudding, cauliflower gratin, red cabbage & stuffing (d-w)	38.00

SAUCES & SIDES

 MJ'S Fire Scotch Bonnet Sauce <i>for only 5.50 (105 ml bottle)</i>	New potatoes / mash (d-g/f)	3.95
	Spinach with garlic (d-g/f)	3.95
Pepper 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
	Portobello mushrooms (d-g/f)	3.95
	Skin on fries (d-g/f)	2.95
	Rocket & parmesan salad (d-g/f)	3.95

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

All prices are inclusive of 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, <i>Ca' di Alte</i>	6.95	33.00
Cuvée Brut NV, <i>Piper Heidsieck</i>	10.50	55.00
Rosé Sauvage NV, <i>Piper Heidsieck</i>		65.00
Brut Réserve NV, <i>Charles Heidsieck</i>		75.00
Cuvée Rosé Brut, <i>Laurent-Perrier</i>		98.00

WHITES

	glass	carafe	bottle
FRESH & LIVELY	175ml	500ml	750ml
2020 Vermentino	6.50	15.0	25.00
<i>Les Vignes de L'Eglise, Languedoc, France 2018</i>			
2019 Chardonnay	7.50	18.0	28.00
<i>Monrouby, Languedoc, France</i>			
2020 Sauvignon Blanc	8.00	24.00	35.00
<i>Ribbonwood, Marlborough, New Zealand</i>			
2020 'P' Pinot Grigio	7.00	20.00	27.00
<i>Alpha Zeta, Veneto, Italy</i>			

AROMATIC & LUSCIOUS

2020 Viognier			33.00
<i>Baron de Badassiere, Languedoc, France</i>			

MINERAL & ELEGANT

2020 Sauvignon Blanc 'Wally',			28.00
<i>Les Caves de la Loire, France</i>			
2020 Sancerre			50.00
<i>Domaine des Brosses, Loire, France</i>			

RICH & STRUCTURED

2021 Chenin Blanc	8.00	20.00	30.00
<i>Liberty Fairtrade, Western Cape, South Africa</i>			
2019 Chablis			45.00
<i>Les Hauts de Milly, Burgundy, France</i>			
2019 Saint-Véran			52.00
<i>Domaine Perraud, Burgundy, France</i>			

ROSÉS

2020 'Esterelle' Côtes de Provence	7.00	20.00	30.00
<i>Château du Rouët, France</i>			

REDS

	glass	carafe	bottle
LIGHT & FRUITY	175ml	500ml	750ml
2019 Grenache/Merlot	6.00	17.00	25.00
<i>Les Vignes de L'Eglise, Languedoc, France</i>			
2017 Pinot Noir			40.00
<i>Tinpot Hut, Marlborough, New Zealand</i>			

MEDIUM-BODIED & SMOOTH

2019 Carignan			27.00
<i>Baron de Badassiere, Languedoc, France</i>			
2018 Bordeaux Rouge	8.00	27.00	38.00
<i>Chateau Fontenille, Alsace, France</i>			
2017 Rioja Crianza	7.80	25.00	36.00
<i>El Coto, Spain</i>			

SPICY & FRUIT-DRIVEN

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

BOLD & ROBUST

2018 'Tradition Reserve' Cabernet Sauvignon	6.95	22.00	33.00
<i>Los Boldos, Chile</i>			
2014 Haut-Médoc			50.00
<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			3.95
Stella Artois Cidre 500ml			4.95
Lefte Blonde 330ml			5.50
Whitstable Pale Ale 'PICON TOP' 500ml			6.50
<i>Served with 50ml shot of Picon caramel-coloured, flavoured bitters and Marshmallows</i>			
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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