

# LOBSTER & GRILL

## STARTERS

Freshly baked bread served with anchovy & peppercorn butter, per basket	3.25
Antipasti sharing board (2 people) (Milano salami, Serrano ham, rosette salami, mortadella, buffalo mozzarella, Grilled artichokes, peppers, olives roast vine tomatoes & flat bread, oils & dips (d-w)	23.00
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)	9.95
Chicken liver & brandy parfait, onion chutney, pickles & toasted baguette (w-s-d)	7.95
Atlantic prawns, with garlic, parsley & chili (d-s)(gf)	9.25
Grilled Halloumi, flat bread, humus, youghurt & mint (v-d-w)	7.95
Baked camembert with garlic, rosemary, served with pickles & baguette (w-d)	9.95
Grilled queen scallops with garlic & parsley crumbs (f-w-d)	13.00

## MAIN COURSE / VEGETARIAN

Iron bark pumpkin tortellini, sage, pine nuts & parmesan (n-v-d)	14.95
Fillet of line caught sea bass, buttered spinach & crab and ginger butter (w-s-d)	21.00
Whole grilled lobster, garlic & chilli butter (d-s/g/f)	56.00
Steamed mussels in garlic, wine & parsley (1kg) served with, grilled baguette (s/f-d-w)	15.95
Seafood mixed grill, (salmon, sword fish, seabass, squid, pawns & mussels) (d-w-f)	26.00


## THE GRILL

Combo Grill (rump steak, bbq ribs & wings, prawns, corn, coleslaw) (d-g/f)	27.00
Fillet steak, black truffle & mushroom sauce (250g)	36.00
Dry aged scotch sirloin steak (250g)	28.00
Dry aged rump steak (250g)	18.00
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)	15.95
Surf & Turf, add half lobster 27.00, add Atlantic prawns 7.00 (3)	

## OUR HOUSE SPECIALITIES

FRIDAY	Line caught battered cod with skin on fries, tartare sauce & crushed peas) (d-d-f)	15.95
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

 <b>MJ'S Fire Scotch Bonnet Sauce</b> <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 2.95	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)	3.50
	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	magnum
	125ml	750ml	1500ml
Prosecco DOC, Ca' di Alte	6.95	33.00	
Cuvée Brut NV, Piper Heidsieck	10.50	55.00	120.00
Rosé Sauvage NV, Piper Heidsieck		75.00	145.00
Brut Réserve NV, Charles Heidsieck		75.00	
Cuvee Rose NV, Devaux		75.00	

## WHITES

	glass	carafe	bottle
	175ml	500ml	750ml
<b>FRESH &amp; LIVELY</b>			
2020 Vermentino	6.98	15.50	26.00
<i>Les Vignes de L'Eglise, Languedoc, France 2018</i>			
2020 Chardonnay	7.95	18.95	29.00
<i>Monrouby, Languedoc, France</i>			
2021 Sauvignon Blanc	8.50	25.00	36.00
<i>Ribbonwood, Marlborough, New Zealand</i>			
2020 'P' Pinot Grigio	7.50	21.00	27.00
<i>Alpha Zeta, Veneto, Italy</i>			

## AROMATIC & LUSCIOUS

2020 Viognier			33.50
<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			51.00
<i>Domaine des Broses, Loire, France</i>			

## RICH & STRUCTURED

2021 Chenin Blanc	8.50	21.00	31.00
<i>Liberty Fairtrade, Western Cape, South Africa</i>			
2019 Chablis			46.00
<i>Les Hauts de Milly, Burgundy, France</i>			
2019 Saint-Véran			53.00
<i>Domaine Perraud, Burgundy, France</i>			

## ROSÉS

2021 Pinot Grigio Rosato	6.50	19.00	27.00
<i>Cantina di Monteforte, Veneto, Italy</i>			
2020 'Esterelle' Côtes de Provence	7.5	21.00	31.00
<i>Château du Rouët, France</i>			

## REDS

	glass	carafe	bottle
	175ml	500ml	750ml
<b>LIGHT &amp; FRUITY</b>			
2020 Grenache/Merlot	6.98	18.00	26.00
<i>Les Vignes de L'Eglise, Languedoc, France</i>			
2018 Pinot Noir			40.00
<i>Tinpot Hut, Marlborough, New Zealand</i>			

## MEDIUM-BODIED & SMOOTH

2019 Carignan			28.00
<i>Baron de Badassiere, Languedoc, France</i>			
2018 Bordeaux Rouge	8.95	28.00	39.00
<i>Chateau Fontenille, Alsace, France</i>			
2018 Rioja Crianza	7.80	26.00	37.00
<i>El Coto, Spain</i>			

## SPICY & FRUIT-DRIVEN

2019 Mendoza Malbec Clasico	7.00	22.00	32.00
<i>Kaiken, Argentina</i>			

## BOLD & ROBUST

2019 'Tradition Reserve' Cabernet Sauvignon	7.00	23.00	34.00
<i>Los Boldos, Chile</i>			
2015 Haut-Médoc			53.00
<i>Château Larose Perganson, Bordeaux, France</i>			

## APÉRITIFS

Served in measures of 50ml inc. mixer

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

## SOFT DRINKS

Coca-Cola/Fanta/Sprite			2.50
Hildon sparkling / still 750ml			3.50
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			5.50
Kronenbourg 275ml			4.50
Stella Artois Cidre 500ml			5.50
Lefe Blonde 330ml			5.50

## FLAVOURED BITTERS & MARSHMALLOWS

Crabbies ginger beer (gluten free) 11.3% abv 200ml			5.50
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## DRAUGHT BEER

	half	pint
Birra Moretti Draught	3.80	6.00
Heineken Extra Cold Draught	3.70	6.00

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