

# 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
Seafood spaghetti, fresh fish & shellfish in a tomato & basil sauce with chilli (d-w-f)	21.00


## 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)(600g)	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

<b>FRIDAY</b>	Line caught battered cod with skin on fries, tartare sauce & crushed peas) (d-d-f)	15.95
<b>SATURDAY</b>	Slow braised lamb shank, new season vegetables, mint & red wine sauce served with potato purée & green beans (d-w-s)	24.00
<b>SUNDAY</b>	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> for only 5.50 (105 ml bottle)	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

## SET MENU

AVAILABLE LUNCH MONDAY - SUNDAY - THREE COURSES £29.00PP  
DINNER MONDAY - SUNDAY SATURDAY  
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	bottle	magnum
	125ml	750ml	1500ml
Prosecco DOC, Ca' di Alte	6.95	33.00	
2019 Kingscote Sparkling Brut (West-Sussex)		35.00	
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		95.00	
Cuvec Rose NV, Devaux		75.00	

## WHITES

	glass	carafe	bottle
	175ml	500ml	750ml
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 Uva Non Grata Vin De France			26.00
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 Brosses, Loire, France</i>			

## RICH & STRUCTURED

Oaked 'Chardonnay' Marylyn Lasserre France			25.00
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
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

2021 Gavroche rouge, France			26.00
2019 Carignan			28.00
<i>Baron de Badassière, 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 Chateau D' Auzanet			34.00
2016 Chateau La Gorge Cru Bourgeois Aoc Medoc			49.00
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
Leffe 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	3.95	6.00
Heineken Extra Cold Draught	3.95	6.00

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