



LOBSTER
& GRILL

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SET MENU

STARTERS

- French onion soup with Gruyere crouton (d-w)
- Moules marinières (d-s) (gf)
- Deep-fried salt & pepper squid with roast garlic Aioli (f-d-w)
- Chicken liver & brandy parfait, onion chutney, pickles & toasted baguette (w-s-d)
- Grilled Halloumi, flat bread, humus, yoghurt & mint (v-d-w)
- Red onion & sage tart, endive walnut & clementine salad (v-n-w-d)

MAIN COURSE

- Grilled rump steak surf & turf with prawns (d-w-sf)
- Cajun chicken burger with blue cheese, avocado & sweet cure bacon (d-w)
- Hake with white beans, chorizo & tomato (f-d-s)
- Roasted butternut squash, Wild mushroom & chestnut risotto (v-d)
- Whole grilled lobster, garlic & chilli butter (d-s/g/f) (£25 supplement)
- Combo Grill (rump steak, bbq ribs & wings, prawns, corn, coleslaw) (d-g/f)
(£8 supplement)

SIDE DISHES

Wild mushroom/Roquefort sauce (d-w)	2.95
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
Portobello mushrooms (d-g/f)	3.95
Skin on fries (d-g/f)	2.95
Rocket & parmesan salad (d-g/f)	3.95
Gratin dauphinoise (d)	3.95

DESSERTS

- Pear & almond tart with vanilla ice-cream (d-w-n)
- Mango sorbet with iced berries (gf)
- Dark chocolate & salted caramel mousse (d-s)
- Vanilla crème brûlée (d)

Available lunch Monday - Sunday
£39.95 for 2 people including a glass of house wine

Dinner Monday - Sunday excluding Friday and Saturday
£49.95 for 2 people including a bottle of house wine

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