



LOBSTER  
& GRILL

## COCKTAILS

TOM COLLINS	9.95
Grosvenor dry gin, lemon juice, club soda, maraschino cherry	
MARGARITA	9.95
Tequila blanco, cointreau, fresh lime juice, fleur de sel, salt	
BLOOD & SAND	9.59
Bell's scotch, cherry brandy, cointreau, fresh orange juice, orange zest	
MOJITO	9.95
Bacardi rum, club soda, fresh mint, lime wedge	
STRAWBERRY DAIQUIRY	9.95
Bacardi rum, fresh lime juice, sugar syrup, strawberry liquor	
EAST INDIAN TRADER	9.95
Lambs rum, passion fruit purée, pineapple juice, lemon juice, caramel syrup	
FRENCH 75	9.95
Gordon's gin, cointreau, champagne	
MAI TAI	9.95
Bacardi rum, lambs rum, pineapple juice, orange juice, amaretto, maraschino cherry	
APPLE MARTINI (APPLETINI)	9.95
Dry & sweet vermouth, chekov vodka, apple juice, rose's lime cordial	
WHITE RUSSIAN	6.95
Checkov vodka, kahlua, light cream, maraschino cherry	

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

SEX ON THE BEACH	9.95
Checkov vodka, peach snaps, cranberry juice, orange juice	
PORNSTAR MARTINI	10.25
Checkov vodka, passion fruit liqueur, vanilla sugar, passion fruit purée, champagne shot	
AMARETTO SOUR	9.95
Amaretto, sweet & sour mix, maraschino cherry, slice of orange	
ESPRESSO MARTINI	9.95
Espresso, checkov vodka, coffee dust, sugar syrup	

## BAR NIBBLES

Piquant mixed olives	2.25
Mixed nuts	2.25
Frites (w)	2.95
Atlantic prawns with garlic & parsley (s/f-s-d-gf)	8.95
Maldon rock oysters (s/f-d-s)	2.25 each
Wagyu Burger, onion rings, sweet cure bacon, smoked Emmental cheese (d-w)	15.00

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