



LOBSTER
& GRILL

TAKE AWAY MENU



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NIBBLES

Mixed olives	£3.50
Bread (Whole freshly baked baguette served anchovy & peppercorn butter)	£4.25

STARTERS

Deep Fried Squid, Roast Garlic Aioli	(d-f-g-f-e)	£6.25
Bayonne ham with olives & warm camembert cheese	(d-w-s)	£8.95
Atlantic Prawns with Garlic & Parsley	(f-d-)(5)	£7.95
Pan-fried halloumi, flat bread, humus, cucumber & yoghurt (v)	(d-w-s)	£7.50
Chicken liver & brandy parfait served with crunchy baguette & pickles	(s-w-d)	£7.95
Bbq wings, served with blue cheese & celery	(d-w-g)	£6.95

MAIN COURSES

Grilled fillet of Seabass, lemon & chive sauce	(w-s-d)	£15.00
Maize-fed chicken supreme, wild mushroom sauce	(d-s-w)	£13.95
Wagyu Burger, onion rings, Monterey jack cheese, sweet cure bacon & Frites (served well done)	(w-d-s)	£14.00
Grilled rump steak & 3 prawn surf n turf	(f-d)	£16.95
Lobster burger, onion chutney, pickles, smoked Emmental cheese & sweet cure bacon	(w-d-s/f)	£16.95
Cajun chicken burger, blue cheese, avocado & sweet cure bacon	(w-d-s)	£9.95
Vacherin Combo (Pork Ribs, Wings, Rump Steak, Prawns, Corn & Frites)	(w-d-f)	£16.50
Braised lamb shank in rosemary & red wine sauce, mash potatoes & green beans	(w-d-s-)	£14.95
Whole grilled lobster with garlic & parsley butter, served with skin on fries	(d-s-w)	£43.00

SALADS

Mixed salad	(s)	£3.95
Rocket & parmesan with balsamic dressing	(s-d-w)	£4.95

SIDES

Dauphinoise potatoes £3.95 | Grilled Flat Mushrooms £2.25 | Green Beans £2.25
New Potatoes £2.25 | Mash £2.25 | Frites £2.25 | Coleslaw £2.50 | Corn on the cob £2.50

DESSERTS

Cherry & almond tart	(d-n-g-w)	5.95
Mixed berry cheesecake	(d-g-w)	5.95
Crepe suzette, served with whipped cream	(d-w-s)	5.95

SUNDAY ROAST SHARING PLATTER FOR 2 £30

Mustard honey roast pork belly, rib of Black gate beef, Southdown leg of lamb.
Served with duck fat potatoes, cauliflower gratin, honey roast parsnips, red cabbage, caramelised carrots & red onions. Mint sauce, gravy, Yorkshire pudding, horseradish and apple sauce. (d-w-s-g)
Valrhona dark chocolate & Baileys mousse (s-d-w-g) extra £5.95

Only served on Sundays. No other menus available on this day. Minimum 2 people, maximum 10 people.

SOFT DRINKS

Coke/diet - Sprite - Water £1.00

WHITE WINE

Vermentino IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc. France (2018) £12.00
Marlborough Sauvignon Blanc, Ribbonwood. New Zealand (2018) £15.95
Gavi di Gavi, Terre Antiche, Piemonte. Italy (2018) £16.00
2019 Western Cape Fairtrade Chenin Blanc, Liberty Fairtrade. South Africa £17.00
Chablis, Les Hauts de Milly, Burgundy. France (2018) £25.00

RED WINE

Merlot/Grenache IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc, France (2018) £12.00
Cachapoal Valley Merlot, Sanama Reserva, Cachapoal Andes, Chile (2018) £15.95
Rioja Crianza, El Coto, Spain (2015) £15.00
2015 `Terrasse` Cahors Malbec, Causse du Theron, South West France (2015) £17.98
Bordeaux Rouge, Château de Fontenille. France (2016) £18.00

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

All prices are inclusive of 5% VAT