

STEAK & LOBSTER

ALL MAINS AND ROLLS ARE SERVED WITH UNLIMITED FRIES AND A SPICY LEMON SALAD

BITES

GARLIC AND PARMESAN FRIES	3
CHILLI CHEESE BITES	4
CAYENNE-PEPPERED ONION RINGS	3
CRISPY FLAT SMOKED BEEF TACOS WITH LIME AND CRÈME FRAÎCHE	6
WARM VEGGIE MINCE LETTUCE CUPS WITH CHILLI-GINGER DRESSING	4

SALADS

PAN-FRIED LOBSTER WITH LIME AND CILANTRO	9/15
SPINACH, APPLE AND PECAN WITH MAPLE DRESSING	6/10
BLACKENED STEAK WITH BALSAMIC MUSTARD DRESSING	8/14

IN A ROLL

SERVED IN A WARM TOASTED BRIOCHE	
SURF AND TURF	18
SLICED STEAK AND LOBSTER DRESSED WITH HORSERADISH GARLIC MAYO	
LOBSTER	18
CHARGRILLED LOBSTER WITH SPICY LEMON MAYO	
STEAK	15
PHILLY CHEESE STEAK WITH CREAMY SPICY MAYO	
VEGGIE	12
VEGGIE PHILLY CHEESE STEAK WITH CREAMY SPICY MAYO	

STEAKS

ALL OUR STEAKS FROM THE GRILL ARE COOKED TO YOUR PREFERENCE	
12 ^{oz} FLAT IRON	20
10 ^{oz} RIB-EYE	22
8 ^{oz} FILLET	24
14 ^{oz} SIRLOIN	26
16 ^{oz} T-BONE	28

LOBSTERS

ALL OUR LOBSTERS ARE SERVED STEAMED OR CHARGRILLED, WITH LEMON GARLIC BUTTER	
1 ^{LB} LOBSTER	22
2 ^{LB} LOBSTER	42

BRING IT TOGETHER

SURF AND TURF	36
GRILLED STEAK AND HALF LOBSTER WITH SPICY ROASTED GARLIC CHIMICHURRI BUTTER	

SAUCES

GREEN PEPPERCORN	2
BLUE CHEESE	2
LEMON GARLIC BUTTER	2
CHIMICHURRI	2
JALAPEÑO	2

DESSERTS

SALTED CARAMEL CHEESECAKE	6
STRAWBERRIES, MERINGUE AND CREAM	6
OUR SIGNATURE MASON JAR	8
HONEYCOMB, CHOCOLATE FUDGE BROWNIE, VANILLA ICE CREAM AND TOFFEE CARAMEL SAUCE	

WE RECOMMEND

COCKTAILS

STRAWBERRY & RHUBARB FIZZ	9
SKYY VODKA, RHUBARB & ROSEHIP CORDIAL AND FRESH STRAWBERRIES FINISHED WITH PROSECCO	
THE PASSIONATE	
BOMBAY SAPPHIRE, APEROL, PINK GRAPEFRUIT JUICE AND PASSION FRUIT SYRUP	
OUR RUM PUNCH	
COMBINATION OF HAVANA 3 YEAR AND MYERS RUM, VELVET FALERNUM, PINEAPPLE JUICE AND ANGOSTURA BITTERS	
PISCO ELDELSOUR	
PISCO ABA, ELDERFLOWER CORDIAL, EGG WHITE AND FRESH CRUSHED RASPBERRIES	

NON-ALCOHOLIC COCKTAILS

GINGER ADDICTION*	6.5
FRESH GINGER, KIWI AND VANILLA, TOPPED WITH GINGER BEER	

CHAMPAGNE AND SPARKLING WINE

WINE BY THE GLASS		150ML	
PROSECCO EXTRA DRY, FANTINEL NV		8	
MOËT & CHANDON BRUT IMPÉRIAL NV		13	
WHITE	175ML	CARAFE	
VERAMONTE RESERVA (CHARDONNAY) CASABLANCA VALLEY, CHILE 2015	5.75	16	
TENUTA RAPITALÀ (GRILLO) SICILY, ITALY 2014	6.5	18	
GAVI DI GAVI 'TOLEDANA' (CORTESE) DOMINI VILLA LANATA PIEMONTE, ITALY 2014/15	8	22	
RED	175ML	CARAFE	
VERAMONTE RESERVA (CARMÉNÈRE) COLCHAGUA VALLEY, CHILE 2015	5.75	16	
CÔTES DU RHÔNE 'GENTILHOMME', OGIER (GRENACHE, SYRAH) RHÔNE, FRANCE 2015	6.5	18	
THE FEDERALIST 1776 (ZINFANDEL) LODI, CALIFORNIA, USA 2015	8	22	
BEER & CIDER	PINT	HALF	BOTTLE
PERONI	4.95	2.75	4.95
MEANTIME LAGER	4.95	2.75	
HEINEKEN			4.95
MEANTIME PALE ALE			4.95
MAGNERS IRISH CIDER			4.95

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

*For every cocktail sold, 50p will be donated to the Beanstalk charity.