

# 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	
<b>SURF AND TURF</b>	18
SLICED STEAK AND LOBSTER DRESSED WITH HORSERADISH GARLIC MAYO	
<b>LOBSTER</b>	18
CHARGRILLED LOBSTER WITH SPICY LEMON MAYO	
<b>STEAK</b>	15
PHILLY CHEESE STEAK WITH CREAMY SPICY MAYO	
<b>VEGGIE</b>	12
VEGGIE PHILLY CHEESE STEAK WITH CREAMY SPICY MAYO	

## STEAKS

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

## LOBSTERS

ALL OUR LOBSTERS ARE SERVED STEAMED OR CHARGRILLED, WITH LEMON GARLIC BUTTER	
1 <sup>LB</sup> LOBSTER	22
2 <sup>LB</sup> LOBSTER	42

## BRING IT TOGETHER

<b>SURF AND TURF</b>	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
<b>OUR SIGNATURE MASON JAR</b>	8
HONEYCOMB, CHOCOLATE FUDGE BROWNIE, VANILLA ICE CREAM AND TOFFEE CARAMEL SAUCE	

## WE RECOMMEND

### COCKTAILS

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

### NON-ALCOHOLIC COCKTAILS

<b>GINGER ADDICTION*</b>	6.5
FRESH GINGER, KIWI AND VANILLA, TOPPED WITH GINGER BEER	

## CHAMPAGNE AND SPARKLING WINE

WINE BY THE GLASS		150ML	
<b>PROSECCO EXTRA DRY, FANTINEL NV</b>			8
<b>MOËT &amp; CHANDON BRUT IMPÉRIAL NV</b>			13
WHITE	175ML	CARAFE	
<b>VERAMONTE RESERVA (CHARDONNAY)</b>	5.75		16
CASABLANCA VALLEY, CHILE 2015			
<b>TENUTA RAPITALÀ (GRILLO)</b>	6.5		18
SICILY, ITALY 2014			
<b>GAVI DI GAVI 'TOLEDANA' (CORTESE) DOMINI VILLA LANATA</b>	8		22
PIEMONTE, ITALY 2014/15			
RED	175ML	CARAFE	
<b>VERAMONTE RESERVA (CARMÉNÈRE)</b>	5.75		16
COLCHAGUA VALLEY, CHILE 2015			
<b>CÔTES DU RHÔNE 'GENTILHOMME', OGIER (GRENACHE, SYRAH)</b>	6.5		18
RHÔNE, FRANCE 2015			
<b>THE FEDERALIST 1776 (ZINFANDEL)</b>	8		22
LODI, CALIFORNIA, USA 2015			
BEER & CIDER	PINT	HALF	BOTTLE
PERONI	4.95	2.75	4.95
CARLING	4.95	2.75	
WORTHINGTON	4.95	2.75	
GUINNESS	4.95		
HEINEKEN			4.95
SAN MIGUEL			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 10% will be added to your bill. All prices are inclusive of VAT.

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