

STEAK & LOBSTER

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

SIGNATURES	20
THE STEAK A 10 ^{oz} RIB-EYE FROM THE GRILL COOKED TO YOUR PREFERENCE	
THE LOBSTER A 1 ^{lb} LOBSTER SERVED STEAMED OR CHARGRILLED, WITH LEMON GARLIC BUTTER	
THE SURF AND TURF ROLL SLICED STEAK AND LOBSTER DRESSED WITH HORSERADISH GARLIC MAYO AND SERVED IN A WARM TOASTED BRIOCHE ROLL	

IN A ROLL	
SERVED IN A WARM TOASTED BRIOCHE ROLL	
LOBSTER CHARGRILLED LOBSTER WITH SPICY LEMON MAYO	15
STEAK PHILLY CHEESE STEAK WITH CREAMY SPICY MAYO	15
VEGGIE VEGGIE PHILLY CHEESE STEAK WITH CREAMY SPICY MAYO	12

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

CHAMPAGNE AND SPARKLING 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

THE REST	
STEAKS ALL OUR STEAKS FROM THE GRILL ARE COOKED TO YOUR PREFERENCE	
12 ^{oz} FLAT IRON	22
14 ^{oz} SIRLOIN	25
16 ^{oz} T-BONE	28
LOBSTER ALL OUR LOBSTERS ARE SERVED STEAMED OR CHARGRILLED	
2 ^{lb} LOBSTER	40

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

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

RED		
VERAMONTE RESERVA (CARMÉNÈRE) COLCHAGUA VALLEY, CHILE 2015	5.75	16
CÔTES DU RHÔNE 'GENTILHOMME', OGIER (GRENACHE, SYRAH) RHÔNE, FRANCE 2015	6.5	18
RAVENSWOOD OLD VINE (ZINFANDEL) LODI COUNTY, CALIFORNIA, USA 2014	8	22

BRING IT TOGETHER	
SURF AND TURF GRILLED STEAK AND CHARGRILLED LOBSTER TAILS WITH SPICY ROASTED GARLIC CHIMICHURRI BUTTER	35

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

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

BEER & CIDER	PINT	HALF
DRAUGHT		
PERONI	4.95	2.75
MEANTIME LAGER	4.95	2.75

NON-ALCOHOLIC COCKTAILS	6.5
GINGER ADDICTION* FRESH GINGER, KIWI, VANILLA, TOPPED WITH GINGER BEER	

BOTTLED	BOTTLE
PERONI	4.95
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.