

STEAK & LOBSTER

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

BITES

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

SALADS

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

IN A ROLL

SERVED IN A WARM TOASTED BRIOCHE

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

STEAKS

ALL OUR STEAKS FROM THE GRILL ARE COOKED TO YOUR PREFERENCE

336g FLAT IRON	20
251g RIB-EYE	22
226g FILLET	24
364g SIRLOIN	26
454g T-BONE	28

LOBSTERS

ALL OUR LOBSTERS ARE SERVED STEAMED OR CHARGRILLED, WITH LEMON GARLIC BUTTER

1lb LOBSTER	22
2lb LOBSTER	42

BRING IT TOGETHER

SURF AND TURF GRILLED STEAK AND HALF LOBSTER WITH SPICY ROASTED GARLIC CHIMICHURRI BUTTER	36
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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 HONEYCOMB, CHOCOLATE FUDGE BROWNIE, VANILLA ICE CREAM AND TOFFEE CARAMEL SAUCE	8

WE RECOMMEND

COCKTAILS

STRAWBERRY & RHUBARB FIZZ SKYY VODKA, RHUBARB & ROSEHIP CORDIAL, STRAWBERRIES, LEMON AND PROSECCO	9
THE PASSIONATE BOMBAY SAPPHIRE, APEROL, PINK GRAPEFRUIT JUICE, LEMON AND PASSION FRUIT SYRUP	
OUR RUM PUNCH COMBINATION OF HAVANA 3 YEAR AND GOSLING'S RUM, VELVET FALERNUM, PINEAPPLE JUICE, LIME AND ANGOSTURA BITTERS	
PISCO ELDERSOUR PISCO ABA, ELDERFLOWER CORDIAL, EGG WHITE, LIME AND RASPBERRIES	

NON-ALCOHOLIC COCKTAILS

GINGER ADDICTION* GINGER, KIWI, APPLE JUICE, VANILLA, LEMON AND GINGER BEER	6.5
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CHAMPAGNE AND SPARKLING WINE

WINE BY THE GLASS		150ML
PROSECCO EXTRA DRY, FANTINEL NV	8.25	
MOËT & CHANDON BRUT IMPÉRIAL NV	13.5	

WHITE	175ML	CARAFE
VERAMONTE RESERVA (CHARDONNAY) CASABLANCA VALLEY, CHILE 2016	6.75	18
ETCHART PRIVADO (TORRONTÉS) MENDOZA, ARGENTINA 2016	7.5	21
LA MARIMORENA (ALBARIÑO) RÍAS BAIXAS, SPAIN 2016	9.5	26

RED	175ML	CARAFE
VERAMONTE RESERVA (CARMÉNÈRE) COLCHAGUA VALLEY, CHILE 2016	6.75	18
CÔTES DU RHÔNE 'GENTILHOMME', OGIER (GRENACHE, SYRAH) RHÔNE, FRANCE 2015	7.5	21
FLEURIE, PASCAL CLEMENT (GAMAY) BURGUNDY, FRANCE 2014	9.5	26

BEER & CIDER	PINT	HALF	BOTTLE
PERONI	5.5	2.95	4.95
MEANTIME LAGER	5.25	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.