

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	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	
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	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, STRAWBERRIES, LEMON AND PROSECCO	
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	6.5
GINGER ADDICTION*	
GINGER, KIWI, APPLE JUICE, VANILLA, LEMON AND GINGER BEER	

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)	6.75	18
CASABLANCA VALLEY, CHILE 2016		
ETCHART PRIVADO (TORRONTÉS)	7.5	21
MENDOZA, ARGENTINA 2016		
LA MARIMORENA (ALBARIÑO)	9.5	26
RÍAS BAIXAS, SPAIN 2016		
RED	175ML	CARAFE
VERAMONTE RESERVA (CARMÉNÈRE)	6.75	18
COLCHAGUA VALLEY, CHILE 2016		
CÔTES DU RHÔNE 'GENTILHOMME', OGIER (GRENACHE, SYRAH)	7.5	21
RHÔNE, FRANCE 2015		
FLEURIE, PASCAL CLEMENT (GAMAY)	9.5	26
BURGUNDY, FRANCE 2014		
BEER & CIDER	PINT	HALF 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.