

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	
12oz FLAT IRON	20
10oz RIB-EYE	22
8oz FILLET	24
14oz SIRLOIN	26
16oz 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	9
STRAWBERRY & RHUBARB FIZZ	
SKYY VODKA, RHUBARB AND 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 ELDERSOUR	
PISCO ABA, ELDERFLOWER CORDIAL, EGG WHITE AND FRESH CRUSHED RASPBERRIES	
NON-ALCOHOLIC COCKTAILS	6.5
GINGER ADDICTION*	
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)		5.75	16
CASABLANCA VALLEY, CHILE 2015			
TENUTA RAPITALÀ (GRILLO)		6.5	18
SICILY, ITALY 2014			
GAVI DI GAVI 'TOLEDANA' (CORTESE) DOMINI VILLA LANATA		8	22
PIEMONTE, ITALY 2014/15			
RED		175ML	CARAFE
VERAMONTE RESERVA (CARMÉNÈRE)		5.75	16
COLCHAGUA VALLEY, CHILE 2015			
CÔTES DU RHÔNE 'GENTILHOMME', OGIER (GRENACHE, SYRAH)		6.5	18
RHÔNE, FRANCE 2015			
THE FEDERALIST 1776 (ZINFANDEL)		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.