

SMOKING LOBSTER COWES

SUNDAY MENU

SNACKS

Edamame £5
Goma

Japanese Milk Bread £8
Miso Butter or Lobster Szechuan

Tempura Ebi Prawns £12
Sweet Chilli

Bao Buns
(SEE BOARD)

STARTERS

Smoking Lobster Sashimi Platter For Two £35

Yellowfin Tuna, Green Mango & Kaffir Lime / Loch Duart Salmon, Wasabi Teriyaki / Hamachi, Yuzu, Truffle Ikura /
Seared Scallop, Mandarin & Ginger / Torched Local Seabass, Yuzu & Jalapeño

Pan Seared Scallops £16
Carrot, Red Miso, Lobster Bisque

Steamed Local Seabass £14
Haricot Bean, Roasted Leek & Chinese Sausage Kasure

Szechuan Lobster Katsu Maki £14
Mango & Kaffir Lime Salsa

Beef Short Rib £13
Pickled Daikon, Ginger, Shiso

Char Siu Iberico Pork Pluma £14
Rosemary, Pan Fried Radicchio

IOW Partridge £14
Cep, Sweetcorn, Partridge Leg Spring Roll

Wonton Soup £10
Shiitake Mushroom, Ginger

Chinese Turnip Cake £10
Lo Bak Go, Kimchi, Quail Egg, Togarashi

Katsu Maki Roll £9
Torched Red Pepper, Green Mango Salsa

ROASTS

Argentinian Roast Sirloin £25
Hot Honey Carrots, Tenderstem, Roasted Squash,
Cavolo Nero, Roast Potatoes, Yorkshire Pudding, Gravy

Braised Pork Belly £24
Hot Honey Carrots, Tenderstem, Roasted Squash,
Cavolo Nero, Roast Potatoes, Yorkshire Pudding, Gravy

Chicken Supreme £24
Hot Honey Carrots, Tenderstem, Roasted Squash,
Cavolo Nero, Roast Potatoes, Yorkshire Pudding, Gravy

Katsu Butternut Squash £22
Hot Honey Carrots, Tenderstem, Cavolo Nero,
Roast Potatoes, Yorkshire Pudding, Miso Onion Puree
(Vegan on Request)

ADD ON
Cauliflower Cheese £6

Kids Roast £15
Sirloin / Pork Belly / Chicken / Butternut Squash
Roasted Vegetables, Roast Potatoes,
Yorkshire Pudding, Gravy

ROAST PLATTER TO SHARE £28pp

Roast Sirloin, Braised Pork Belly, Chicken Supreme, Hot Honey Carrots, Tenderstem, Roasted Squash,
Hispi Cabbage, Cauliflower Cheese, Yorkshire Pudding, Roast Potatoes, Gravy

MAINS

Pan Fried Fish of the Day
Kaffir Lime Salsa, Asian Slaw, Salad, Fries or New Potatoes
(SEE BOARD)

Miso Grilled or Tempura Lobster
Asian Slaw, Salad, Fries or New Potatoes
(SEE BOARD)

Tempura Monkfish £29
Yuzu Tartar, Asian Slaw, Salad, Fries or New Potatoes

Robata Grilled 10oz Ribe-Eye £38
Chimichurri, Asian Slaw, Salad, Fries or New Potatoes

BBQ Glazed Tofu £22
Stir Fried Vegetables, Peanut Noodles

ADD TO YOUR MAIN - Tempura Ebi Prawns **£8** or Miso Grilled / Tempura Lobster **MP**

SIDES

Peanut Noodles £6

Steamed Jasmine Rice £4

Asian Yuzu Slaw £5

Furikake Fries £4

SEAFOOD PLATTER FOR TWO £125 (SIGNATURE DISH)

Pan Fried Local Seabass, Seared Scallops, Tempura Ebi Prawns, Tobiko & Mango Katsu Maki,
Locally Picked Crab & Wasabi, Tuna & Yuzu Ceviche, Grilled Half Lobster, Furikake Fries, Asian Yuzu Slaw

PLEASE INFORM A STAFF MEMBER IF YOU HAVE ANY ALLERGIES
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL BILLS

COCKTAILS

LYCHEE & CUCUMBER MARTINI £12

GIN - LYCHEE - CUCUMBER - APPLE

Smoking Lobster's signature cocktail shaken with fresh apple & cucumber

UMESHU PLUM NEGRONI £13

CAMPARI - UMESHU PLUM SAKE - GIN

An Asian twist on one of our favourites. Introducing umeshu providing deep notes of rich plums

SAKETINI £11

HAKU VODKA - TOKUBETSU SAKE

If you like a savoury martini you will love this. Clean fresh and boozy with a dash of cherry bitters

CUCUMBER & MELON CHAMPAGNE ROYALE £18

GIN - CUCUMBER - MELON - APPLE - CHAMPAGNE

Refreshingly boozy with hints of melon and green apples. Shaken and strained, topped up with Champagne for crisp effervescence

MANDARIN & MARASCHINO MARGARITA £14

TEQUILA - LIME - MARASCHINO LIQUEUR - COINTREAU - CHERRY

Boozy & well balanced Tequila cocktail with plenty of fresh citrus and a hint of cherry. Shaken and strained on ice.

MAI TAI £12

COCONUT RUM - FALERNUM - ORGEAT- LIME - ANGOSTURA

A true taste of the tropics with this classic. Combining coconut rum, falernum & orgeat to produce a balanced favourite.

TROPICAL PINEAPPLE RUM SOUR £13

RUM - PINEAPPLE - APEROL - LIME - FOAMER

Smoking Lobster infused rum mix with kaffir lime leaf & Lemongrass, shaken with foamer and strained over ice.

WINTER MERMAID £13

MERMAID WINTER GIN - RED WINE - MANDARIN - FIG

Slightly smoky cocktail with subtle Winter spices, with a refreshing mandarin finish, served on ice.

SMOKING LOBSTER APEROL SPRITZ £12

APEROL - CAMPARI - PROSECCO - SODA - FRESH ORANGE

Smoking Lobster's take on the classic aperol spritz introducing Campari, yuzu sake and fresh orange juice for a balanced zesty finish.

CLASSIC ESPRESSO MARTINI £12

VODKA - ESPRESSO - DEMERARA

COCONUT ESPRESSO MARTINI £12

COCONUT RUM - ESPRESSO - DEMERARA

MISO SALT CARAMEL ESPRESSO MARTINI £12

MERMAID SALT VODKA - MISO CARAMEL - ESPRESSO

HAZELNUT PRALINE CARAJILLO £15

REPOSADO - LICOR 43 - ESPRESSO - AMARETTO - FRANGELICO

SOFT DRINKS

- 7 **MOCKTAILS** Mojito / Elderflower Spritz/
Lychee & Cucumber Breeze
- 8 Grapefruit Aegean Spritz
(Non Alcoholic Salcombe Gin, Honey, Mint, Fresh Grapefruit)
- 6 Freshly Juiced: Orange / Apple / Carrot, Ginger & Orange
- 4 Frobishers Bottled Juice: Apple / Orange
- 5 Luscombe Sparkling Mango & Peach
- 4 Lo Bros Kombucha - Ginger & Lemon
- 3.5 Coke / Diet Coke Bottle 200mL
- Ginger Ale / Ginger Beer / Lemonade
- 5 Acqua Panna Water 750ml
- 5 San Pellegrino Sparkling 750ml

BEER & CIDER

DRAUGHT

- 3.75 / 7.5 Asahi Lager 5.2%
Authentic Japanese beer, dry & crisp with a quick, clean finish

BOTTLED

- 6.5 Meantime Pale Ale 330ml
- 8 Sassy Poire Cider 330ml
- 8 Sassy Rosé Cider 330ml
- 6.5 Noam Bavarian Lager 340ml
- 6 Zen Green Tea Pale Ale 330ml
- 5 Small Beer Low Alcohol Lager 2.1%
- 4.5 Asahi 0% 330ml

SPIRITS

VODKA

- 5 Stolichnaya Red - Wheat & Rye
- 5.5 Mermaid Vodka - Grains & Sea Salt
- 6 Haku Japan - 100% Milled Rice
- 6 Café del Mar - An ode to Ibiza
- 7 Chase - British Potatoes

GIN

- 6 Roku Japan - Sakura flower, Sakura leaf, Sencha tea, Gyokuro tea, Sansho pepper, Yuzu peel
- 6.5 Mermaid Pink - IOW rock samphire, Strawberry
- 6.5 Mermaid Zest - Citrus & Grapefruit - Our favourite!
- 6.5 Mermaid Winter - Cassis & Fig - Limited Edition Gin
- 6 Café del Mar - Fresh Citrus and Sweet Spice. An ode to Ibiza.
- 7 Salcombe Four Seas - Smoky Citrus and Juniper
- 7 Salcombe Rosé Sainte Marie - Lemon Peel, Provence Herbs
- 7 The Botanist - 22 Hand foraged botanicals from the Island of Islay
- 8.5 Ki No Bi - Yuzu, hinoki wood chips, gyokuro tea, sansho
- 7.5 Sakurao Original Japan - Citrus, sweet summer oranges, yuzu, dai dai, jinoki, green tea, akoshiso & ginger
- 9.5 Monkey 47 - 47 botanicals, ever so complex!

0%GIN

- 6 Salcombe Aegean Sky - Zesty, Bitter Citrus and Olive
- 6 Pentire Adrift - Savoury, Fragrant and Herbacious

JAPANESE WHISKY

- 5 Suntory Toki -
Blended whisky from Suntory's three distilleries: Yamazaki, Hakushu and Chita. This is a round and sweet blend with a refreshing citrus character & spicy finish.
- 16 Suntory Hibiki Japanese Harmony -
Well balanced, blended whisky, adored for its oak, honey, orange zest & floral flavor notes
- 15 Suntory Yamazaki Distillers Reserve -
Vanilla oakiness is complimented by hints of dried fruits and spice which reveal notes of coconut and spice
- 19 Suntory Yamazaki 12 Year -
Single malt whisky, balanced superbly with its fruity sweetness
- 18 Hakushu Single Malt Distillers Reserve - Smoky, herbaceous characteristics, lightly-peated and heavily-peated malts were used for this complex and deeply enjoyable whisky
- 24 Hakushu 12 Year Single Malt - Wonderful peated Japanese single malt whisky. Residing in the forests of Mt Kaikomagatake, it boasts a fresh & foresty flavour profile

SCOTCH & BOURBON

- 8 Jura Red Wine Cask Finish Single Malt - Aged in ex Bourbon barrels and finished in red wine casks for a rich berry profile
- 9 Bruichladdich 'Classic Laddie' Single Malt - Unpeated artisanal Whisky from the Island of Islay made with Scottish Barley
- 6 Woodford Reserve - Labrot & Graham's Woodford Reserve is a superbly smooth, flavoursome bourbon, rich & full bodied
- 7 FEW - A three grain bourbon from Chicago's FEW distillery, combining the legally required corn majority with spicy rye & a bit of malt to get things going

RUM

- 6 Mount Gay Eclipse
- 6.5 Salcombe Spiced
- 7 Diplomatico Reserva
- 7 IOW Distillery 'HMS Victory' Navy Strength
- 8 Mount Gay Navy Strength
- 8 Mount Gay Black Barrel
- 10 Mount Gay XO
- 24 Ron Zacapa XO Centenario - Distilled with organic homegrown cane sugar. Rich & intense decadent flavour

TEQUILA

- 5 El Rayo - 100% Agave
- 8Codigo 1530 Rosa - 100% Agave

COGNAC & ARMAGNAC

- 6 Rémy Martin VSOP - Smooth notes of vanilla, oak & apricot
- 6.5 Eau-de-Vie - Poire Williams
- 7 Baron de Sigognac VSOP - Warming notes of apple, peach and apricot
- 12 Rémy Martin 1738 Accord Royal - Exceptionally rounded with notes of spiced butterscotch and chocolate
- 24 Courvoisier XO - Well aged, expertly blended delectable Cognac
- 30 Rémy Martin XO - Sublimely smooth with notes of candied orange and gingerbread