

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	9
STRAWBERRY & RHUBARB FIZZ	
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 ELDELSOUR	
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	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.