

STEAK & LOBSTER

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

<div><div>BITES</div><div><div>CRISPY FLAT SMOKED BEEF TACOS WITH LIME AND CRÈME FRAÎCHE</div><div>6</div></div><div><div>GARLIC AND PARMESAN FRIES</div><div>3</div></div><div><div>CHILLI CHEESE BITES</div><div>4</div></div><div><div>CAYENNE-PEPPERED ONION RINGS</div><div>3</div></div><div><div>WARM VEGGIE MINCE LETTUCE CUPS WITH CHILLI-GINGER DRESSING</div><div>4</div></div></div>	<div><div>STEAKS</div><div><div>ALL OUR STEAKS FROM THE GRILL ARE COOKED TO YOUR PREFERENCE</div></div><div><div>12^{oz} FLAT IRON</div><div>20</div></div><div><div>10^{oz} RIB-EYE</div><div>22</div></div><div><div>8^{oz} FILLET</div><div>24</div></div><div><div>14^{oz} SIRLOIN</div><div>26</div></div><div><div>16^{oz} T-BONE</div><div>28</div></div></div>	<div><div>DESSERTS</div><div><div>SALTED CARAMEL CHEESECAKE</div><div>6</div></div><div><div>STRAWBERRIES, MERINGUE AND CREAM</div><div>6</div></div><div><div>OUR SIGNATURE MASON JAR</div><div>8</div></div><div><div>HONEYCOMB, CHOCOLATE FUDGE BROWNIE, VANILLA ICE CREAM AND TOFFEE CARAMEL SAUCE</div></div></div>	<div><div>CHAMPAGNE AND SPARKLING WINE</div><div><div><div>WINE BY THE GLASS</div><div>150ML</div></div><div><div>PROSECCO EXTRA DRY, FANTINEL NV</div><div>8</div></div><div><div>MOËT & CHANDON BRUT IMPÉRIAL NV</div><div>13</div></div><div><div>WHITE</div><div>175ML</div><div>CARAFE</div></div><div><div>VERAMONTE RESERVA (CHARDONNAY)</div><div>6.25</div><div>16</div></div><div><div>CASABLANCA VALLEY, CHILE 2016</div></div><div><div>TENUTA RAPITALÀ (GRILLO)</div><div>7</div><div>20</div></div><div><div>SICILY, ITALY 2015</div></div><div><div>GAVI DI GAVI 'TOLEDANA'</div><div>9</div><div>26</div></div><div><div>DOMINI VILLA LANATA (CORTESE)</div><div></div><div></div></div><div><div>PIEMONTE, ITALY 2016</div></div><div><div>RED</div><div>175ML</div><div>CARAFE</div></div><div><div>VERAMONTE RESERVA (CARMÉNÈRE)</div><div>6.25</div><div>16</div></div><div><div>COLCHAGUA VALLEY, CHILE 2016</div></div><div><div>CÔTES DU RHÔNE 'GENTILHOMME',</div><div>7</div><div>20</div></div><div><div>OGIER (GRENACHE, SYRAH)</div><div></div><div></div></div><div><div>RHÔNE, FRANCE 2015</div></div><div><div>THE FEDERALIST HONEST RED BLEND</div><div>9</div><div>26</div></div><div><div>(MERLOT, ZINFANDEL, CABERNET SAUVIGNON)</div><div></div><div></div></div><div><div>NORTH COAST, CALIFORNIA 2015</div></div><div><div>BEER & CIDER</div><div>PINT</div><div>HALF</div><div>BOTTLE</div></div><div><div>PERONI</div><div>5.5</div><div>2.95</div><div>4.95</div></div><div><div>CARLING</div><div>5.25</div><div>2.75</div><div></div></div><div><div>WORTHINGTON</div><div>5.25</div><div>2.75</div><div></div></div><div><div>GUINNESS</div><div>5.25</div><div></div><div></div></div><div><div>HEINEKEN</div><div></div><div></div><div>4.95</div></div><div><div>SAN MIGUEL</div><div></div><div></div><div>4.95</div></div><div><div>MAGNERS IRISH CIDER</div><div></div><div></div><div>4.95</div></div></div></div>
<div><div>SALADS</div><div><div>PAN-FRIED LOBSTER WITH LIME AND CILANTRO</div><div>9/15</div></div><div><div>BLACKENED STEAK WITH BALSAMIC MUSTARD DRESSING</div><div>8/14</div></div><div><div>SPINACH, APPLE AND PECAN WITH MAPLE DRESSING</div><div>6/10</div></div></div>	<div><div>LOBSTERS</div><div><div>ALL OUR LOBSTERS ARE SERVED STEAMED OR CHARGRILLED, WITH LEMON GARLIC BUTTER</div></div><div><div>1^{LB} LOBSTER</div><div>22</div></div><div><div>2^{LB} LOBSTER</div><div>42</div></div></div>	<div><div>WE RECOMMEND</div><div><div>COCKTAILS</div><div>9</div></div><div><div>STRAWBERRY & RHUBARB FIZZ</div><div>SKYY VODKA, RHUBARB & ROSEHIP CORDIAL, STRAWBERRIES, LEMON AND PROSECCO</div></div><div><div>THE PASSIONATE</div><div>BOMBAY SAPPHIRE, APEROL, PINK GRAPEFRUIT JUICE, LEMON AND PASSION FRUIT SYRUP</div></div><div><div>OUR RUM PUNCH</div><div>COMBINATION OF HAVANA 3 YEAR AND MYER'S RUM, VELVET FALERNUM, PINEAPPLE JUICE, LIME AND ANGOSTURA BITTERS</div></div><div><div>PISCO ELDERSOUR</div><div>PISCO ABA, ELDERFLOWER CORDIAL, EGG WHITE, LIME AND RASPBERRIES</div></div><div><div>NON-ALCOHOLIC COCKTAILS</div><div>6.5</div></div><div><div>GINGER ADDICTION*</div><div>GINGER, KIWI, APPLE JUICE, VANILLA, LEMON AND GINGER BEER</div></div></div>	
<div><div>IN A ROLL</div><div><div>SERVED IN A WARM TOASTED BRIOCHE</div></div><div><div>SURF AND TURF</div><div>18</div></div><div><div>SLICED STEAK AND LOBSTER DRESSED WITH HORSERADISH GARLIC MAYO</div></div><div><div>LOBSTER</div><div>18</div></div><div><div>CHARGRILLED LOBSTER WITH SPICY LEMON MAYO</div></div><div><div>STEAK</div><div>15</div></div><div><div>PHILLY CHEESE STEAK WITH CREAMY SPICY MAYO</div></div><div><div>VEGGIE</div><div>12</div></div><div><div>VEGGIE PHILLY CHEESE STEAK WITH CREAMY SPICY MAYO</div></div></div>	<div><div>BRING IT TOGETHER</div><div><div>SURF AND TURF</div><div>36</div></div><div><div>GRILLED STEAK AND HALF LOBSTER WITH SPICY ROASTED GARLIC CHIMICHURRI BUTTER</div></div></div>	<div><div>SAUCES</div><div><div>GREEN PEPPERCORN</div><div>2</div></div><div><div>BLUE CHEESE</div><div>2</div></div><div><div>LEMON GARLIC BUTTER</div><div>2</div></div><div><div>CHIMICHURRI</div><div>2</div></div><div><div>JALAPEÑO</div><div>2</div></div></div>	

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.