## LUNCH MENU

Available Monday - Friday, 12pm to 5pm.

CLASSIC LOBSTER ROLL 20 Chilled lobster dressed in lemon mayo and topped with fresh chives. Served in a toasted brioche roll alongside our signature lemon \& garlic butter sauce and fries.

CLASSIC WHOLE LOBSTER 20
Whole lobster, served steamed or grilled alongside our signature lemon \& garlic butter sauce. Served with fries and salad.

CLASSIC 5OZ BURGER 10
$50 z$ Nebraskan beef patty, lettuce, tomato, pickles, red onions and B\&L's burger sauce. Served in a sesame-topped brioche bun with fries.

Add cheese $£ 1 \mid$ Add bacon $£ 2$

## SMALL PLATES

The perfect start. We recommend sharing a few for the table.

## CLASSIC OYSTERS

3.5 EACH

Freshly shucked rock oysters, served classically with Tabasco fresh lemon and a shallot vinaigrette.
Please ask for what varietys we have available today.
CALAMARI
With chilli, lime and a spiced Singapore mayo.
SPINACH CROQUETTES (V)
With feta cheese alongside a green goddess dipping sauce
QUEEN SCALLOPS
Served steamed in the shell with a spicy Holy Fu*k butter, garlic breadcrumbs and spring onion.
KING PRAWNS
Grilled and glazed in a kimchi and chilli sauce with a fresh mango salsa.

## LOBSTER

We're pioneering the way with our wild Atlantic lobster, grilled from raw we really hang our hat on our lobster cookery.

## CLASSIC WHOLE LOBSTER

Whole lobster, served steamed or grilled with fries, salad and lemon \& garlic butter sauce.
1LB LOBSTER 29 | 1.5 LB LOBSTER 40
WHOLE LOBSTER WITH TRUFFLE
Whole lobster, served steamed or grilled alongside a beurre noisette truffle sauce.Accompanied with fries and salad.

## 1 LB LOBSTER 34 | 1.5 LB LOBSTER 45

## LOBSTER ROLL

Chilled lobster dressed in Iemon mayo and topped with fresh chives. Served in a toasted brioche roll alongside fries and a lemon \& garlic butter sauce.

LOBSTER QUINOA SALAD
Half a steamed lobster accompanied by a kale, quinoa, walnut, cranberry and feta salad. Finished with a balsamic dressing.
SHARING LOBSTERS
MARKET PRICE
For larger sharing lobsters, ask the team to show you what we have available today. Served steamed or grilled with fries, salad and lemon \& garlic butter sauce.

## COMBOS

For those days when you just can't decide between a burger or wild-caught lobster. Served with fries, salad and lemon \& garlic butter sauce.

B\&L COMBO
Half or whole lobster and original $50 z$ burger.
HALF LOBSTER 28 WHOLE LOBSTER 41
ROLL COMBO
Original lobster roll and original 5oz burger.
COMBO FOR TWO

## BURGERS

Reared just for us, our 100 day grain-fed USDA beef comes from family-run farms in Nebraska. We use the perfect mix of Tri tip, brisket and chuck. All our burgers are served with fries.

CLASSIC 8OZ BURGER
8oz Nebraskan beef patty, lettuce, tomato, pickled cucumber, red onions \& B\&L's secret recipe burger sauce Add cheese $£ 1 \mid$ Add bacon $£ 2$
BEAST BURGER
$50 z$ or $80 z$ Nebraskan beef patty, lobster meat, melted brie, fennel slaw, truffle \& tarragon mayo
5OZ BURGER 21 | 8OZ BURGER 27
PLANT-BASED BURGER VG.
Simplicity vegan burger patty, sweet red pimiento pepper, panko-crumbed aubergine, lettuce, red onion and plant-based cheese.

## SIDES \& SAUCES

The best bits.
B\&L FRIES 3
ROSEMARY \& SHALLOT CHIPS 5.5
SALAD 3
BEURRE NOISETTE TRUFFLE SAUCE 5
LEMON \& GARLIC BUTTER SAUCE 1

Because you're not quite sweet enough. Not yet, anyway.

## CRÈME BRÔLÉE 6

Our take on a classic Madagascan vanilla brûlée.

## BAKED CHEESECAKE. 6

Seasonal berries and a genoise sponge base.

## BEST FROM THE BAR

Handpicked suggestions from the bar team: The perfect tipples to start your Burger \& Lobster experience with.

## CHAMPAGNE

Taittinger Brut Reserve. Champagne, France.
FRAMBOIS ROYALE
Champagne, Chambord, Winter Berries.
SOUTHERN SPICE
11
Olmeca Plata Tequila, Mango, Lime, Chilli.
BARREL AGED NEGRONI
12.5

Big Smoke Gin, Sweet Vermouth, Campari.

