

Burger & lobster.

Sharing Plates.

Lobster Croquettes

Chunks of lobster and prawn in a crisp breadcrumb casing, with a chipotle mayo. £8.5

Grilled King Prawns

Served in a smoked paprika and garlic butter sauce with charred sourdough bread. £10.5

Norwegian King Crab

Steamed and finished on the grill, served with our garlic butter or lemon mayo. £12 per 100g

Rock Oysters

Served with Tiger's Milk and house-made Bloody Mary sauce. £8 (3), £15 (6), £28 (12)

Lobster Claw

Served chilled on ice with a Marie Rose sauce. £8 (1), £15 (2)

Lobster & Oyster Platter

3 oysters and a chilled lobster claw. £14.5
6 oysters and 2 chilled lobster claws. £28

Lobsters.

We serve live wild Canadian lobster delivered fresh daily into our restaurants. All our lobsters are served grilled or steamed with a choice of clarified butter or B&L's famous lemon and garlic butter.

1.25LB
£24

1.75LB
The Mayfair classic £32

2LB
£37

Lobster, Quinoa & Avocado Salad

With roasted walnuts, crumbled feta, mixed leaves and balsamic dressing. £22

Giant Lobster

Ask your server for today's catch. Perfect for groups.

Burgers.

Our beef comes from farmers in Nebraska, USA. Our 10oz Nebraskan beef patties are the biggest in the UK!

Original Burger

10oz Nebraskan beef patty with lettuce, tomato, house-made pickles, onions and B&L's secret burger sauce. £12.5

Black Bean Burger

Black bean patty with portobello mushroom, chimichurri, relish, lettuce and pickles. £10.5

B&L Burger

5oz Nebraskan beef patty topped with lobster meat, brie, truffle and tarragon mayo, fennel and Chinese cabbage. £20

Add bacon & cheese £1 each

Lobster Roll.

Our lobster rolls are served with chilled lobster meat in our signature toasted brioche roll.

Original Lobster Roll

Lobster with Japanese mayo and lemon. £20

Combo.

We've made your life just that little bit easier, get the best of both worlds!

B&L Combo

1.25lb lobster and a 5oz burger. £33

Sides.

Craft your own experience with these options.

Fries

Our classic B&L fries. £2.5

Truffle Chips

Chunky triple cooked chips topped with truffle and parmesan. £6

House Salad

Our classic B&L salad. £1.5

Quinoa & Avocado Salad

With roasted walnuts, crumbled feta and balsamic dressing. £5

Sautéed Mushrooms

Button and chestnut mushrooms finished with a toasted breadcrumb topping. £3.5

Tender Stem Broccoli

Simply steamed, seasoned with butter and salt. £4

Baby Spinach

Seasoned, steamed and tossed in garlic chilli oil. £4

All additional house made sauces are available from £1

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE ANY FOOD OR BEVERAGE ALLERGIES!

FOOD SAFETY ADVICE THE GOVERNMENT ADVISES THAT THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, PARTICULARLY FOR THOSE IN VULNERABLE GROUPS SUCH AS CHILDREN AND THE ELDERLY. AT BURGER AND LOBSTER WE HAVE STRICT SYSTEMS IN PLACE TO ENSURE THAT YOUR FOOD IS SAFE; IF YOU HAVE ANY QUESTIONS PLEASE ASK YOUR SERVER FOR INFORMATION.

This is a small selection from our drinks list. For the full menu please ask a member of our team.

Sparkling.

- Bisol Jeio Prosecco** 125ml/Btl
Valdobbiadene DOCG, Italy. 11.5% £7 / £37
- Ridgeview Bloomsbury Brut**
South Downs, England. 12% £8.5 / 45
- Veuve Clicquot Brut**
Champagne, France. 12% £10 / £58

Aperitif.

- East India Fizz**
Beefeater gin, ginger, lemongrass, lime, fizz. £9.5
- Sunset Spritz**
Londinio Aperitivo, strawberry, passionfruit, pink grapefruit, lime, fizz. £9.5
- Londinio Sbagliato**
Londinio Aperitivo, Sweet vermouth, fizz. £9.5

Cocktails.

- B&L Does G&T**
Beefeater gin, grapefruit & rhubarb tonic. £9
- Lobstar Martini**
Absolut vodka, rose, pineapple, vanilla, passionfruit, pomegranate, lime, fizz. £10.5
- Ruby Ruby Ruby**
Buffalo Trace bourbon, ruby port, spiced cranberry syrup, orange, lemon. £9
- Purple Rain**
Beefeater gin, pear, cinnamon, blueberry, lemon, egg white. £9
- N8 Spritz**
Jameson Irish whiskey, nettle cordial, pink grapefruit, red grapes, thyme, lemon, soda. £8.5
- Drury Lane Punch**
Havana 3yr & Koko Kanu rums, coconut, pineapple, gingerbread, honey, lime, bitters. £10 / £20 to share

Soft Cocktails.

- Blackberry Lemonade**
Blackberry, lemon, sugar, soda. £5 / £12 to share
- BL Iced Tea**
Green tea, lemongrass cordial, ginger, lemon. £5 / £12 to share
- Berry Cooler**
Raspberry, strawberry, blackberry, apple, cranberry, lemon. £5
- Mandarin Cooler**
Mandarin, mint, apple, lime. £5

Soft Alternatives.

- Royal Flush**
Non-alcoholic alternative to prosecco. £4.9
- Homemade Lemonade**
£4
- Freshly Squeezed Juice**
Orange / pink grapefruit. £4

White.

- Sauvignon Blanc** 175ml/Btl
The Weather Station, Stellenbosch, South Africa. 13% £8.5 / £33
- Chenin Blanc**
The Wine-Farer Series, Stellenbosch, South Africa. 13% £7 / £26
- Albarino**
Bodegas Castro Martin, Family Estate Selection, Rias Baixas, Spain. 12% £9.5 / £39
- Gavi Di Gavi**
Morgassi Tuffo DOCG, Piedmont, Italy. 12.5% £10.5 / £42

Red.

- Shiraz** 175ml/Btl
Journey's End, Stellenbosch, South Africa. 14.5% £8.5 / £33
- Carmenere**
Santa Rita Gran Hacienda, Central Valley, Chile. 13% £7 / £26
- Pinot Noir**
Battle of Bosworth, McLaren Vale, Australia. 14% £9.5 / £39
- Malbec**
Catena, Mendoza, Argentina. 13.5% £11 / £46

Rosé.

- Sangiovese Rosato** 175ml/Btl
Filarino, Poderi Dal Nespole, Emilia Romagna, Italy. 12% £7 / £25
- Provence Rosé**
Chateau Saint Baillon, France. 13% £9 / £36

Sweet.

- Royal Tokaji** 10cl/50cl
Late Harvest, Tokaj, Hungary. 10% £6 / £28

Beer & Cider.

Draught.

- Red Claw Lager**
Pint 4% £4.8
- Samuel Adams Boston Lager**
Pint 4.8% £5.8
- Bear Island East Coast Pale Ale**
Pint 4.8% £5.3

Bottled.

- 1936 Lager**
330ml 4.7% £4.8
- Wiper & True Amber Ale**
330ml 4.8% £5.5
- Magic Rock Saucery Session IPA**
330ml 3.9% £5.2
- Aspall Cyder**
330ml 5.5% £5
- Brewdog Nanny State (Low alcohol beer)**
330ml 0.5% £4.7

MEASURES

Our wines are also available in 125ml (standard serve 175ml), spirits in 25ml (standard serve 50ml) and beer in half pints (standard serve pint). **PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE ANY FOOD OR BEVERAGE ALLERGIES.**