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中文点餐

# Burger & lobster.

## Sharing Plates.

Order a few for the table and enjoy a bite of everything.

### Rock Oysters

Served with tiger's milk and house-made bloody mary sauce.  
£2 each

### Lobster Croquettes

Lobster, prawn and mozzarella in a crisp breadcrumb casing served  
with chipotle mayonnaise and avocado purée. £9

### Grilled King Prawns

Grilled and served with a charred garlic and lemon dressing.  
Accompanied with charred sourdough garlic bread. £14

### Calamari

In a crisp tempura batter and accompanied by a coriander  
and chilli dipping sauce. £8.5

### Chorizo Mussels

British mussels and Spanish chorizo served in a rich tomato sauce.  
Accompanied with charred sourdough garlic bread. £10

### Beef Carpaccio

Canadian sirloin, seared on the grill and smoked with hickory. Topped with  
parmesan shavings, rocket cress and drizzled with extra virgin olive oil. £8.5

### B&L's Lobster Mac 'n' Cheese

Tender Canadian lobster and macaroni pasta stirred through melted  
mozzarella and a mature cheddar cheese sauce. £7.5

### Butternut Squash Arancini

Classic butternut squash risotto served in a crisp breadcrumb shell on a fresh  
marinara sauce and topped with Grana Padano. £5

## 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.

### 1.5LB

£28

### 2LB

The Knightsbridge classic. £37

### Lobster Caesar Salad

Half a lobster served with crisp gem lettuce, parmesan shavings, anchovies, croutons, bacon bits and a classic caesar dressing. £20

### Giant Lobster

Ask your server for today's catch. Ideal for groups and big appetites.  
Market price.

## Burgers.

Our beef comes from farmers in Nebraska, USA.

### Original Burger

Nebraskan beef patty with lettuce, tomato, house-made pickles, onions and B&L's secret burger sauce. £12  
Add cheese for £1. Add bacon for £1.5.

### B&L Burger

5oz beef patty topped with grilled lobster meat, brie, truffle and tarragon mayo, fennel and Chinese cabbage. £18  
Double your patty for £21.

### Black Bean Burger

Black bean patty with a portobello mushroom, chimichurri, relish, lettuce and pickles. (V) £10.5

## 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

## Our Guest Dish.

Available for a limited  
period of time.

### Champagne Lobster Roll

Lobster dressed in a Champagne and butter sauce  
and served warm in our signature brioche roll.  
Accompanied with our fries. £25

## Combo.

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

### B&L Combo

1lb lobster and a 5oz burger. £31

## Sides.

Craft your own experience with our seasonal side options.

### Fries

Our classic B&L fries. £3

### Sesame Mangetout

Steamed and dressed in toasted sesame oil  
and sprinkled with sesame seeds. £5

### Garden Salad

Kent-grown salad leaves topped with sliced onion,  
parmesan shavings and drizzled with balsamic. £2

### Truffle Chips

Chunky triple-cooked chips topped with  
truffle and Grana Padano. £6

### Thai Salad

Thai-style salad with beansprouts, green  
beans, cucumber, peanuts, coriander, chilli, mint  
and finished with a Thai dressing. £4.5

### Buttered Greens

British cavolo nero simply steamed and tossed  
with garlic, fried shallots and butter. £4

All additional house made sauces are available from £1.

PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE ANY FOOD OR BEVERAGE ALLERGIES!

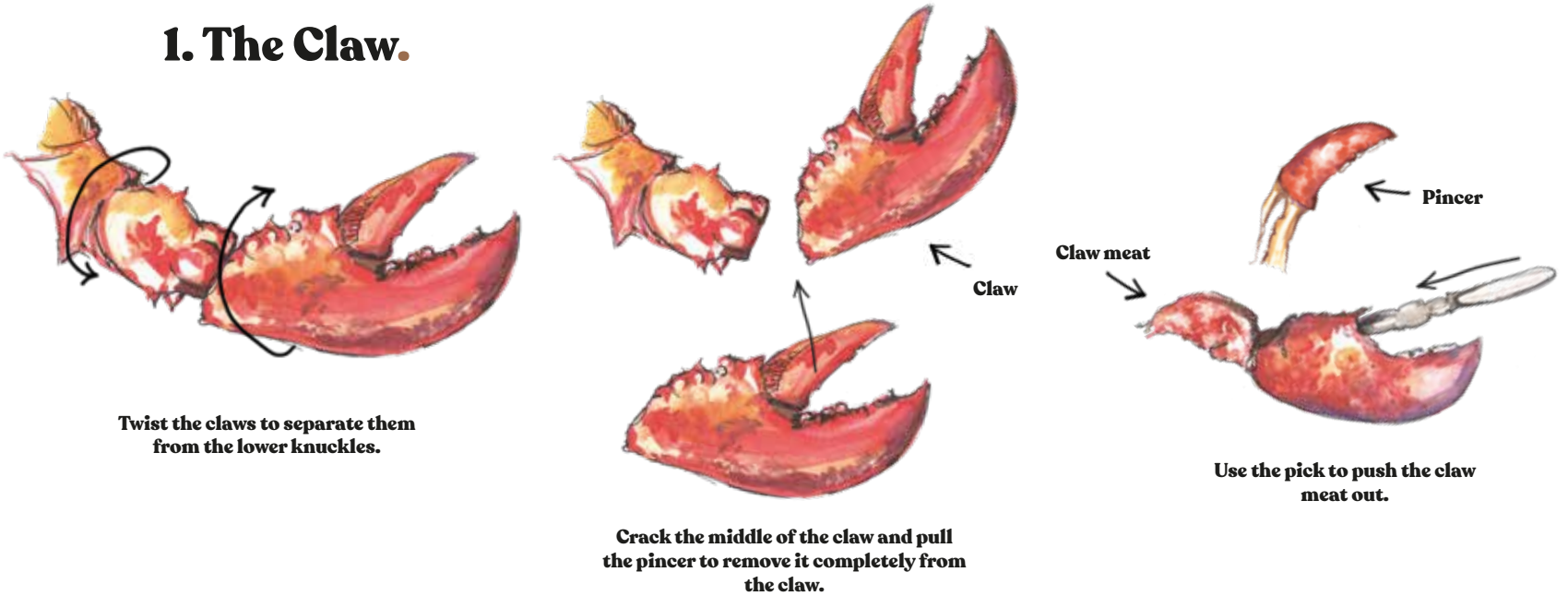
FOOD SAFETY ADVICE: THE GOVERNMENT ADVISES THAT THE CONSUMPTION OF UNDERCOOKED MEATS, SEAFOOD AND SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, PARTICULARLY FOR THOSE IN VULNERABLE GROUPS SUCH AS CHILDREN, PREGNANT WOMEN, THE IMMUNOCOMPROMISED AND THE ELDERLY. IF YOU HAVE ANY QUESTIONS PLEASE ASK.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

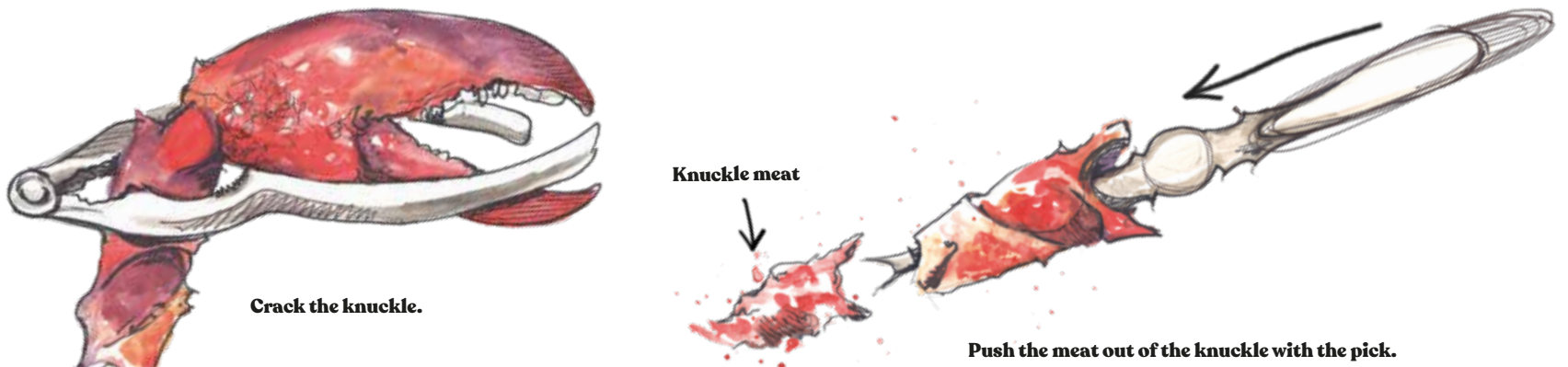
# How To Eat A Lobster.

Even we'll admit getting into a lobster is tricky business, but once you're in there is oodles you're going to get out. And so, we've put together this handy little guide to help you crack and pick your way into the good stuff!

## 1. The Claw.

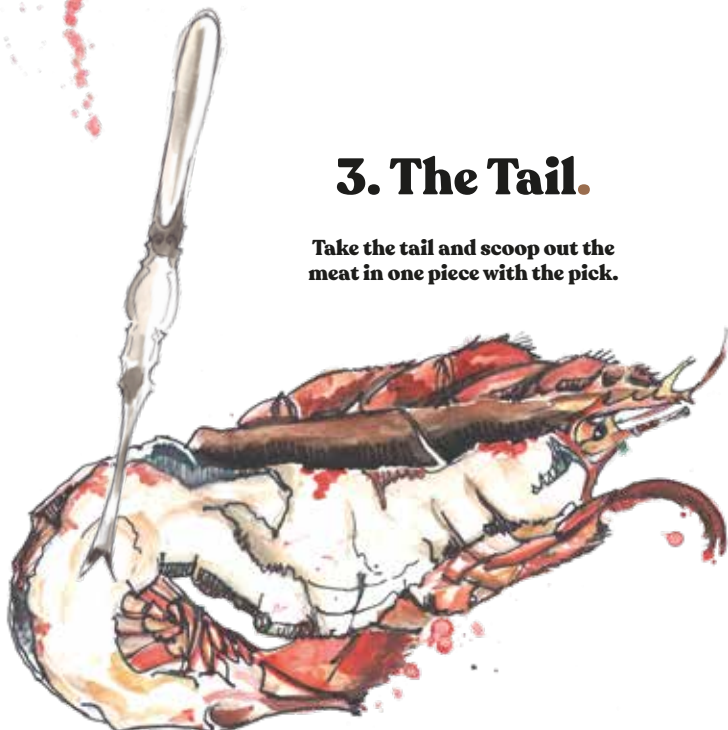


## 2. The Knuckle.



## 3. The Tail.

Take the tail and scoop out the meat in one piece with the pick.



## 4. The Legs.

With the legs, you have a few options. If you want to get down and dirty, then suck or squeeze the meat out. Want to keep it cleaner? Simply snap the legs off at each knuckle and pick out the meat.

