

Burger & lobster

A BIT OF FIZZ

PROSECCO

125ml / Bottle
Bel Star Prosecco.
6 / 32

CHAMPAGNE

125ml / Bottle
Taittinger Brut Reserve.
10 / 55

TO START

CROQUETTES

Cheesy lobster croquettes
served with a herb dressing.
8

CHILLI PRAWN WINGS

Lightly battered prawns with
chilli, spring onion & lime.
10.5

THE MAINS

We serve wild live Atlantic lobsters that are delivered fresh daily to our restaurants. All our beef is from Nebraska, USA.
All mains are served with our knock-out B&L fries and house salad.

LOBSTER TAIL RING

Made for sharing: Indulge in six lobster tails and all the trimmings.

Six lobster tails, six sides of B&L fries, six salads, our iconic Lemon & Garlic butter sauce and fresh lemon.

120 | With Taittinger Champagne 150

The Ultimate Christmas Indulgence!

THE ORIGINALS

ORIGINAL BURGER

Add cheese for 1. Bacon for 1.5.
8oz Nebraskan beef patty with lettuce,
tomato, pickles, onions, and B&L's
secret burger sauce.

15

ORIGINAL LOBSTER

Whole lobster, grilled or steamed.
Served with a clarified butter
or lemon and garlic butter.

30

ORIGINAL ROLL

Chilled lobster meat dressed in
Japanese mayo and lemon. Served with
our lemon and garlic butter.

25

Ask about today's Big Boy Lobster Catch

THE COMBOS

Add cheese for 1. Bacon for 1.5

ROLL COMBO

Original Lobster Roll and Original 5oz
Burger. Served with a clarified butter
or lemon and garlic butter.

35

B&L COMBO

Half or Whole Original Lobster and Original
5oz Burger served with a clarified butter
or lemon and garlic butter.

whole lobster 40 | half lobster 25

COMBO FOR TWO

Original Whole Lobster, Original Burger
& Original Lobster Roll. Served with a
clarified butter or lemon & garlic butter.

60

THE ALTERNATIVES

NO BULL BURGER

Spiced bean burger and Portobello mushroom, chimichurri, relish,
lettuce and pickles. All served in
a beetroot bun. (V)

15

TRIPLE CHEESEBURGER

Three juicy Nebraskan beef patties, American cheese, pickles, onion
and our top-secret burger sauce. Served in a sesame
seeded brioche bun.

21.9

THE B&L BEAST BURGER

For every order of our B&L Beast Burger, we will
donate £1 to StreetSmart.

The best of land and sea: A 5oz or 8oz Nebraskan beef
patty topped with lobster meat, brie, truffle and taragon
mayo, fennel and cabbage.

20 for 5oz | 25 for 8oz



BBQ Sauce, Holy F*ck Hot Sauce, Clarified Butter and Lemon & Garlic Butter Sauce are available from 1.

£15 LUNCH MENU

Available Monday - Friday | 12 pm - 5 pm

All £15 and served with fries and salad.

CRISPY PRAWN ROLL

Lightly battered freshwater prawns, fresh chilli, lime
and spring onions. All served in our signature toasted
brioche roll.

HALF LOBSTER

Half our wild fresh Atlantic lobster
served with our signature Lemon
& Garlic butter sauce.

SMOKED BURGER

USDA beef patty infused with smoked salt, thyme and a hint of
paprika. Topped with oaked cheddar and served in a sesame brioche
bun, under a smoke-filled cloche.

HALLOUMI SALAD ROLL

Fried Halloumi chunks, avocado, a red & white cabbage slaw,
sesame and sweet chilli. All served in our signature
toasted brioche roll. (V)

SHARING BRUNCH MENU

£20 per person | Friday - Sunday | 11:30 am - 5 pm

Served with fries and our Lemon & Garlic butter sauce.

CROQUETTES

MINI LOBSTER ROLL

MINI CRISPY PRAWN ROLL

MINI ORIGINAL BURGER

MAKE IT A BOTTOMLESS BRUNCH

Add your tittle of choice for 90 minutes of free-flowing drinks: Champagne +£40pp | 'Secco +£20pp | Bloody Mary +£30pp

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 woman, the immunocompromised and the elderly. If you have any questions please ask.

A discretionary 12.5% service charge will be added to your bill. V = Vegetarian

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DESSERTS

STRAWBERRY CHEESECAKE

Vanilla cheesecake with strawberries.

5.5

B&L ICE CREAM

Luxury gelato created just for us.
Choose from Mango Sorbetto, Sea Salted
Caramel or Gianduja gelato.

2 per scoop

*Probably the best
icecream out there...*

AFTER DINNER TIPPLES

ESPRESSO MARTINI

Absolut Vodka, coffee liqueur, fresh coffee, sugar.

9.5

OLD FASHIONED

We can make it, just how you like it!

13

TEA & COFFEE

We can make it, just how you like it!

From 2.75

*Make it Irish with a dash of
whatever you fancy!*

Burger & lobster

CLASSIC COCKTAILS

We have a range of freshly made classic cocktails available.

*The perfect
accompaniment
before, during and after...*

Espresso Martini

Absolut Vodka, coffee liqueur, fresh coffee, sugar.

Negroni

Beefeater Gin, Martini Rosso, Campari.

Passion Fruit Martini

Absolut Vodka, passion puree, passoa, lime juice, sugar.

Aperol Spritz

Aperol, Prosecco, soda.

Margarita

Olmecca Tequila, Cointreau, lime juice.

Pina Colada

Havana 3yo, Koko Kanu Rum, pineapple juice. coconut cream, double cream.

Cosmopolitan

Absolut Citron, Cointreau, lemon juice, cranberry juice

Mojito

Passion fruit, strawberry or original: Havana 3yo, lime, mint, sugar.

Tequila Sunrise

Olmecca Tequila, orange juice, grenadine.

Strawberry Daiquiri

Havana 3yo, lime juice, strawberry puree, sugar

All 9.5

NO ALCOHOL COCKTAILS

Fresh and clean; just how you'll feel tomorrow!

Mock Pina Colada

Pineapple juice. coconut cream,
double cream.

Mock Mojito

Passion fruit, strawberry or original:
Fresh juice, lime, mint, sugar.

All 5

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THE WINE CELLAR

Ask your server for this month's wine special

WHITE WINE

175ml / bottle

Sauvignon Blanc

Spy Valley 'E Block',
Marlborough, New Zealand

9.5 / 39

Chenin Blanc

Reign of Terror, Swartland,
South Africa

6.5 / 25

Chardonnay

Valdivieso, Central Valley, Chile

7 / 27

Gavi Di Gavi

Morgassi Superiore, Tuffo,
Piemonte, Italy

11 / 44

Riesling

Jean Biecher, Alsace, France

7.5 / 29

Albarino

Domingo Martin, Rias Baixas,
Spain

8.5 / 34

Pouilly Fuisse

Domaine Trouillet,
Burgundy, France

12.5 / 52

Pez De Rio Blanco

Cariñena, Spain

- / 21

RED WINE

175ml / bottle

Malbec

Esquinas de Argento,
Mendoza, Argentina

9.5 / 39

Shiraz

Journey's End,
Stellenbosch, South Africa

8.5 / 34

Pinot Noir

Little Eden, South
Eastern Australia

7.5 / 29

Tempranillo / Grenache

Gran Ducay Gran Reserva,
Cariñena, Spain

6.5 / 25

Primitivo

Masseria Borgo Dei Trulli,
Puglia, Italy

7 / 27

Haut - Medoc

Cru Bourgeois; Chateau
Peyrabon, Bordeaux, France

13 / 53

Valpolicella Ripasso

Superiore Classico

La Dama, Veneto, Italy

11 / 44

Fico Grande Rosso

Emilia-Romagna, Italy

- / 21

ROSÉ & SWEET

175ml / bottle

Cote Rosé

Domaine Lafage,
Languedoc-Roussillon,
Cotes Catalanes, France

7 / 27

Provence Rosé

Chateau Saint Baillon,
Provance, France

9 / 36

Royal Tokaji

Late Harvest, Tokaj,
Hungary (10cl/50cl)

6 / 28

THE BEER BARREL

Ask your server about this month's
beer special

Sam Adams Boston Lager

4.7% Vol. | 330ml

4.8

1936 Biere

4.7% Vol. | 330ml

5

Bear Island East

Coat Pale Ale

4.8% Vol. | 500ml

5.7

New Dawn IPA

5% Vol. | 500ml

5.7

Aspall Cyder

5.5% Vol. | 330ml

5

OUR SPIRITS

50ml | All mixers are on us

Martell VS

Beefeater

Havana Club 3yr

Chivas Regal 12

Olmecca Altos Plata

Buffalo Trace

Absolut Blue

All 9

A SOFT TOUCH

Juice

Flavours available:

Orange / Apple /
Pineapple / Cranberry

3

Homemade

Lemonade

Choose from either
original or raspberry

4 / 5

Trip

CBD infused sparkling drinks.
Peach & Ginger, Elderflower &
Mint or Lemon & Basil.

5

A Bit of Fizz

Coke, Diet Coke,
Lemonade.

3.5 / 2.8

*We have the perfect tipples to pair with every dish.
Simply speak to our servers for suggestions!*

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