

Burger & lobster

A BIT OF FIZZ

PROSECCO

125ml / Bottle

Bel Star Prosecco.

6 / 32

CHAMPAGNE

125ml / Bottle

Taittinger Brut Reserve.

10.5 / 60

TO START

CROQUETTES

Cheesy lobster croquettes served with a herb dressing.

8

CALAMARI

In a crisp tempura batter with a chilli dipping sauce.

8.5

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.

ORIGINAL BURGER

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

15

ORIGINALS

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

THE COMBOS

Add cheese and bacon for 1 each.

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 40 | Half 25

COMBO FOR TWO

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

65

THE ALTERNATIVES

NO BULL BURGER

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

15

B&L BEAST BURGER

A 5oz or 8oz Nebraskan beef patty topped with lobster meat, brie, truffle and tarragon mayo, fennel and cabbage.

20 for 5oz | 25 for 8oz

LOBSTER ROYALE

Buttermilk-fried lobster tail, lettuce, lobster mayo, fresh tomato, homemade pickles, red onion and a herb ranch dressing. All served in our brioche burger bun.

20

LUNCH MENU

Available Monday - Friday | 12 pm - 4 pm

All served with fries and salad.

BRITISH BEEF BURGER

Two 3oz British beef patties topped with mature cheddar cheese, lettuce, tomato, pickles, red onion and B&L's secret burger sauce. Served in a brioche bun.

Add cheese and bacon for 1 each.

12.5

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)

15

HALF LOBSTER

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

17

CRISPY PRAWN ROLL

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

15

FANCY MAKING IT YOURSELF?

Try your hand at recreating our most well-loved dishes at home with our DIY Kits. Head to burgerandlobster.com to snap your kit up.

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

Burger & lobster

DESSERTS

"The proof of the pudding is in the eating"

Author Unknown

CHURROS

Ten sugar-dusted churros batons served with a choice of either a chocolate or caramel dipping sauce.

5

STRAWBERRY CHEESECAKE

Vanilla biscuit-based cheesecake, topped 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 ice cream out there...

TEA & COFFEE

We can make it, just how you like it!

From 2.75

Make it Irish with a dash of whatever you fancy!

B&L HOUSE COCKTAILS

**"Everybody should believe in something. I believe
I'll have another drink."**

Author Unknown

GOLDEN PALM

Havana 3, Pineapple, Lime, Jasmine,
Sauvignon Blanc

10

ORCHARD SPRITZ

Aperol, Rose Vermouth, Lemon,
Sugar, Cider

10

SOUTH CAROLINA TEA

Beefeater 24, Lemon, Watermelon,
Earl Grey

10

PISTOL PUNCH

Havana 3, Wray and Nephew,
Passoa, Orange, Pineapple,
Mango, Lime, Passion fruit

10

CHURCHILL DOWNS SMASH

Buffalo Trace, Lemon, Honey,
Apricot, Sugar, Mint

10

CLASSIC COCKTAILS

PASSION FRUIT MARTINI

Absolute Vodka, Passion Purée, Passoa,
Lime Juice, Sugar

10.5

STRAWBERRY DAIQUIRI

Havana 3, Lime Juice, Strawberry
Purée, Sugar

10.5

MOJITO

**Choose From Passion Fruit,
Strawberry or Original**

Fruit Purée, Havana 3yo, Lime,
Mint, Sugar

10.5

TOMMY'S MARGARITA

Olmecca Plata Tequila, Agave,
Lime Juice

10.5

TRIP COCKTAILS

CBD OIL INFUSED TIPPLES USING TRIP DRINKS

LEMON & BASIL SPRITZ

Beefeater, Xante, Lemon, Sugar,
Rosemary, Tonic, Basil Trip

11.5

ELDERFLOWER & MINT SPRITZ

Tanqueray, St Germain, Aperol, Lemon,
Sugar, Mint, Elderflower Trip

11.5

NO ALCOHOL COCKTAILS

FULL ON FLAVOUR. ZERO HANGOVER.

TROPIC THUNDER

Apple, Pineapple, Mango, Bergamot,
Sugar, Grenadine, Passionfruit

5.5

MOCK MOJITO

**Choose From Passion Fruit,
Strawberry or Original**

Fruit Purée, Lime,
Mint, Sugar

5.5

CHAMPAGNE & SPARKLING

**There comes a time in every woman's life when
only thing that helps is a glass of Champagne.**

Bette Davis

125ml / Bottle

TAITTINGER BRUT RESERVE

Champagne, France
Elegant/ Citrusy/ Honeyed

10.5 / 60

TAITTINGER PRESTIGE ROSÉ

Champagne, France
Vibrant/ Wild Strawberry / Raspberry

11.5 / 62

TAITTINGER PRELUDE GRAND CRUS

Champagne, France
Rich / Mellow / Peachy

- / 90

TAITTINGER COMTES DE CHAMPAGNE BLANC

DE BLANCS

Please ask for current
vintage stocked

Champagne, France
Complex/ Traditional / Buttery

- / 180

BEL STAR

PROSECCO

Veneto, Italy
Refreshing / Fruity / Floral

6 / 32

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, 2018

12.5 / 52

Pez De Rio Blanco

Cariñena, Spain

- / 21

RED WINE

175ml / bottle

Malbec

Esquinas de Argentó,
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

Primitivo

Masseria Borgo Dei Trulli,
Puglia, Italy

7 / 27

Fico Grande Rosso

Emilia-Romagna, Italy

- / 21

Bordeaux

Haut - Medoc

Cru Bourgeois; Chateau
Peyrabon, Bordeaux,
France, 2006

13 / 53

Tempranillo

/ Grenache

Gran Ducay Gran Reserva,
Cariñena, Spain

6.5 / 25

Valpolicella Ripasso

Superiore Classico

La Dama, Veneto, Italy

11 / 44

ROSÉ & SWEET

175ml / bottle

Cote Rosé

Domaine Lafage,
Languedoc-Roussillon,
Cotes Catalanes, France

7 / 27

Royal Tokaji

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

6 / 28

Provence Rosé,

Chateau Saint Baillon,
Provence, France

9 / 36

OUR SPIRITS

50ml | All mixers are on us | All 9

Martell VS

Havana Club 3yr

Olmecca Altos Plata

Absolut Blue

Beefeater

Chivas Regal 12

Buffalo Trace

THE BEER BARREL

Ask your server about this month's beer special

Sam Adams Boston Lager

4.7% Vol. | 330ml

4.8

New Dawn IPA

5% Vol. | 500ml

5.7

1936 Biere

4.7% Vol. | 330ml

5

Bear Island East Coast Pale Ale

4.8% Vol. | 500ml

5.7

Aspall Cider

5.5% Vol. | 330ml

5

Kopparberg Cider

4% Vol | 500ml
Strawberry & Lime
or Mixed Fruits

6

A SOFT TOUCH

Juice

Flavours available:
Orange / Apple /
Pineapple / Cranberry

3

Homemade Lemonade

The ultimate lemonade
(we think so anyway!)

4

Royal Flush

From REAL Kombucha
with notes of peach & rhubarb.

4.9

Trip

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

4.2

A Bit of Fizz

Coke
Diet Coke
Lemonade.

3.5 / 2.8

*We have the perfect tippie
to pair with every dish.
Speak to our servers for our suggestions.*

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