

# Burger & lobster

SOHO

## SMALL PLATES TO SHARE

Rock Oysters	2 per oyster
With your choice of <i>Green Nam Jim</i> or <i>Ginger &amp; Yuzu</i>	
Seafood Platter	25   40
<i>Chilled half or whole steamed lobster, with 3 or 6 freshly shucked oysters, lemon mayo, green nam jim, and a ginger and yuzu dressing.</i>	
Rare seared yellowfin tuna	10
<i>With pickled white radish, cucumber, sesame dressing</i>	
Calamari	8.5
<i>With chilli, lime, chilli mayo dip</i>	
Lobster croquettes	8
<i>With Grana Padano cheese alongside a herb dip</i>	
Beetroot and kohlrabi salad	6.5
<i>With ricotta salata cheese, hazelnuts and fresh dill</i>	

## LOBSTERS

Live Nova Scotian Lobster. Served grilled or steamed.	
Whole lobster	32
<i>Served grilled or steamed. Nova Scotia, Canada.*</i>	
B&L's Lobster Roll	26
<i>Chilled lobster, lemon, mayo dressing, toasted brioche roll, chives*</i> <i>*Served with fries, salad and a sauce of your choice: Lemon &amp; garlic butter   Clarified butter</i>	
Lobster Salad	22
<i>Half a steamed lobster served chilled with avocado, wasabi tobiko, lobster vinaigrette, tomatoes, radish and cucumber salad.</i>	

## A SPOT OF LUNCH

Available Monday - Friday | 12 pm - 4 pm

Whole Lobster & Fries	20
<i>Served grilled or steamed from Nova Scotia, Canada.</i> <i>Served with fries, salad and a sauce of your choice of lemon &amp; garlic butter or clarified butter.</i>	

## COMBOS

Served with fries, salad and a sauce of your choice...	
<i>Lemon &amp; garlic butter   Clarified butter</i>	
Combo For Two	65
<i>Original whole lobster, original burger &amp; original lobster roll</i>	
Roll Combo	36
<i>Original lobster roll and original 5oz burger</i>	
B&L Combo	26   42
<i>Original half or whole lobster and original 5oz burger</i>	

## BURGERS

Served your way with fries and salad.

*To Add: Cheese +£1 | Bacon +£1*

Original B&L 8oz burger	15
<i>Nebraskan beef patty, lettuce, tomato, pickled cucumber, red onions &amp; B&amp;L secret recipe burger sauce</i>	
B&L Beast burger	20   25
<i>5oz or 8oz Nebraskan beef patty, lobster meat, melted brie, fennel slaw, truffle &amp; tarragon mayo</i>	
Buttermilk-fried lobster tail	20
<i>With lettuce, lobster mayo, fresh tomato, pickles, red onions, ranch dressing &amp; toasted brioche bun</i>	
Spiced bean burger V	15
<i>With a Portobello mushroom chimichurri, relish, lettuce, pickles &amp; toasted beetroot bun.</i>	

## MARKET SHELLFISH TO SHARE

Steamed South Devon crab Market Price

*Served with a classic Singapore sauce, French fries, salad and garlic sourdough toast.*

Check our chalk board for today's Big Boy lobster catch and today's selection of hammer-smashed south Devon crabs

## SIDES

Classic fries	3
Chunky chips, Grana Padano & truffle	7
Side salad	3
<i>Balsamic reduction &amp; parmesan</i>	

## PUDDING

Classic churros	5
<i>With either salted caramel or chocolate sauce</i>	
Baked Vanilla cheesecake	5.5
<i>Berries &amp; a biscuit base</i>	
B&L Ice Cream	2 a scoop
<i>Mango Sorbetto, Sea Salted Caramel or Gianduja gelato</i>	

# Burger & Lobster

SOHO

## SPRITZ TO START

<b>Lemon &amp; Basil Spritz</b>	11.5
Beefeater, Xante, Lemon, Sugar, Rosemary, Tonic, Basil Trip CBD. Let the stress of the week melt away with this refreshing, citrus spritz.	
<b>Elderflower &amp; Mint Spritz</b>	11.5
Tanqueray, St Germain, Aperol, Lemon, Sugar, Mint, Elderflower Trip CBD. Relax and enjoy the benefits of CBD all with the delicious delights of elderflower and fresh mint.	

## CHAMPAGNE & SPARKLING 125 ml / Bottle

<b>Taittinger Brut Reserve</b>	10.5   60
Champagne, France. Elegant bubbles with notes of honey & citrus fruit.	
<b>Taittinger Prestige Rosé</b>	-   62
Champagne, France. Fresh wild strawberries & raspberries. Beautifully vibrant.	
<b>Taittinger Prelude Grand Crus</b>	-   90
Champagne, France. Indulgent but not overpowering with bright peach.	
<b>Taittinger Comtes De Champagne Blanc De Blancs</b>	-   180
<i>Please ask for current vintage stocked</i> Champagne, France. This purest of champagne. Buttery with complexity.	
<b>Bel Star Prosecco</b>	6   32
Veneto, Italy. Refreshingly crisp with juicy fruits & soft floral notes.	

## RED WINE 175 ml / Bottle

<b>Malbec, Esquinas de Argentó</b>	9.5   39
Mendoza, Argentina Decadent & intense. Spicy & chocolatey.	
<b>Shiraz, Journey's End</b>	8.5   34
Stellenbosch, South Africa Pure Shiraz – a mouthful of forest fruits & dried aromatic herbs.	
<b>Valpolicella, Ripasso Superiore Classico, La Dama</b>	11   44
Veneto, Italy 'Classico Italiano' – an intense, explosion of red fruit. Organic wine.	
RICH & SMOTH	
<b>Tempranillo Garnacha, Ducay Gran Reserva</b>	6.5   25
Cariñena, Spain Smooth drinking. Black fruits with a savoury spiciness.	
<b>Primitivo, Masseria Borgo Dei Trulli</b>	7   27
Puglia, Italy Red velvety fruitiness, teaming with black cherries & prunes.	
<b>Haut-Médoc, Mademoiselle Chateau La Lagune</b>	13   53
Bordeaux, France, 2006 Take a trip back in time with a classic Old World. Deeply smoky, cedar with ripe plum. Organic wine.	

## FRESH & FRUITY

<b>Pinot Noir, Little Eden</b>	7.5   29
South Eastern Australia A light red with bright strawberries and cherries.	
<b>Fico Grande Rosso</b>	-   23
Emilia-Romagna, Italy Delicate red fruit frames this fresh Italian. Lightly spiced.	

## WHITE WINE 175 ml / Bottle

### AROMATIC & FRUITY

<b>Sauvignon Blanc, Spy Valley E Block</b>	9.5   39
Marlborough, New Zealand Quintessential tropical Sauvignon Blanc.	
<b>Chenin Blanc, Swartland</b>	6.5   25
Western Cape, South Africa Take a trip to the Cape with a sip. Crisp with hints of stone fruits.	
<b>Riesling, Jean Biecher</b>	7.5   29
Alsace, France Dry, aromatic Riesling with ripe apricots and peach	

### FULLER BODIED

<b>Pouilly Fuisse, Domaine Trouillet</b>	12.5   52
Burgundy, France Burgundy in a glass. Creamy body cut with zest.	
<b>Chardonnay, Valdivieso</b>	7   27
Central Valley, Chile Pure Chardonnay – ripe pears & toasty nuts frame every sip.	

### LIGHT & FRESH

<b>Gavi Di Gavi, Morgassi Superiore, Tuffo</b>	11   44
Piemonte, Italy Easy drinking. Floral bouquet with a citrus twist.	
<b>Albarino, Domingo Martin</b>	8.5   34
Rias Baixas, Spain Lifted with delicious freshness & peachiness complimented by a crisp minerality.	
<b>Pez De Rio Blanco</b>	-   23
Cariñena, Spain Crunchy apple jumps out the glass. Smooth drinking.	

## ROSE WINE 175 ml / Standard Bottle / Magnum

<b>Provence Rosé, Mirabeau</b>	9   36   72
Provence, France Light-bodied Provencal rosé – elegant with sweet raspberry.	
<b>Cote Rosé, Domaine Lafage</b>	7   27   -
Languedoc-Roussillon, France Gastronomic rosé. Juicy and mouth-watering.	
SWEET 100 ml / 50 cl Bottle	
<b>Royal Tokaji, Late Harvest</b>	6   28
Tokaj Hungary Deliciously sweet digestif of dried apricot and honey notes.	

# Burger & lobster

SOHO

## COCKTAILS

### COLLABORATORS

*Created with the help from our friends over at Evans & Peel*

Bubbles In The Sky 12  
Gin, Luxardo Maraschino, violet  
Delicately fruity topped off with a candy puff.

### FANCIERS

*Dressed up to the nines and packing that flavour punch.*

Strawberry Daiquiri 10.5  
Havana 3, strawberry, lime, sugar  
A berry twist with all the charm of the original.



Lobstar Martini 11  
Sapling Vodka, rose liqueur, pineapple, passionfruit, lime  
Somewhat of a B&L legend – our take on the Passionfruit Martini

Pistol Punch 11  
Havana 3, Wray & Nephew, Falernum, Passoa, mango, passion fruit, bergamot.  
Transport yourself to the Caribbean with a sip of summer.



Espresso Martini 10.5  
Sapling Vodka, coffee liqueur, fresh coffee, sugar  
Wake up and smell the lobster.

Mojito 10.5  
Choose Strawberry | Passion fruit | Original:  
Fruit Purée, Havana 3yo, Lime, Mint, Sugar

### ENDURERS

*The classics. The OGs. But this time with a B&L twist.*

5TH Element Margarita 11  
Mezcal, Cointreau, Ancho Reyes Chillli, lime, lava salt  
This new-wave Margarita will take your tastebuds to the next dimension.

Riviera Negroni 10  
Big Smoke Gin, Campari, Belsazar Red Vermouth, raspberry  
If a Negroni took a holiday, it would taste like this.

Floral Caipirinha 10  
Cachaca, Violet Liqueur, lime, grapes, muscovado  
A Brazilian number with blossoming character.

Summer In London 10.5  
Cocchi Americano, blue butterfly tea, grapefruit & rosemary tonic, lime. High on life, low in alcohol.

Long London Sour 11  
Big Smoke Gin, Green Chartreuse, aquafaba, basil, lemon  
Silky, fizzy, & sharp. A pre-dinner must.

### MODERATORS

*All the fun. None of the haze.*

Tropic Thunder 6  
Apple, pineapple, mango, bergamot, sugar, grenadine, passion fruit  
Watch out, a fruity storm is coming for you

Mock Mojito 6  
Choose from original, strawberry or passion fruit.  
Get that Cuban feeling without the sin.

Summer Cup 6  
Strawberry, lime, cucumber, lemonade, grenadine  
Taste that sunshine in a glass

Home Made Lemonade 4  
Lemon, Sugar, Soda  
Play it safe and citrusy.

## BEER

1936 Lager 5.3  
4.7% | 330ml

E1 Brewing IPA 5.7  
5% | Pint

Bear Island Pale Ale 5.7  
4.8% | 500ml

Red Claw Lager 5.3  
4% | Pint

## CIDER

Gypsy Fox, Wignac Rosé Cider 6.5  
330ml, 100% pure apple juice cider

The Dandy Hare, Wignac Natural Cider 5.5  
330ml, Rose cider with pure grape juice

Lady Squirrel, Wignac Alcohol-Free Cider 5  
330ml, Wignac alcohol-free

Kopparberg 6.2  
500ml, Strawberry & Lime

## SPIRITS 50 ml | All mixers are on us)

### VODKA

Absolut Blue 9

Grey Goose 10

Ketel one 10

Tito's 10



Sapling Vodka 9

### GIN

Beefeater 9

Tanqueray 10

Hendrick's 10

Monkey47 12

Aviation 12

Big Smoke 11

### RUM

Havana 3 9

Havana 7 10

Kraken Spiced Rum 10

Diplomatico 12

### TEQUILA

Olmecca Plata 9

Olmecca Reposado 10

Don Julio Blanco 10

Don Julio Anejo 12

### COGNAC

Martell VS 9

Remy Martin VSOP 10

Hennessy XO 18

### WHISKY

Chivas 12 9

Chivas 18 12

Jameson 9

Woodford 10

Maker's Mark 10

Jack Daniel's Single Barrel 11



We'll plant one tree for every bottle sold with Sapling Vodka.