



APÉRITIF TO START

Handpicked suggestions from the bar team: The perfect tipples to start your Burger & Lobster experience with.

CHAMPAGNE Taittinger Brut Reserve. Champagne, France. Elegant bubbles with honeyed citrus notes.	12 65	SOUTHERN SPICE Olmecca Plata Tequila, Mango, Lime, Chilli. A fresh and warming take on the classic Margarita.	11
FRAMBOIS ROYALE Champagne, Chambord, Winter Berries. Berries, vanilla and citrus hints. Topped with bubbly.	12	BARREL AGED NEGRONI Big Smoke Gin, Sweet Vermouth, Campari. An oak-barrel-aged do-it-yourself twist on the original.	12.5

SMALL PLATES

The perfect start. We recommend sharing a few for the table.

RAW

CLASSIC OYSTERS Freshly shucked and served classically with Tabasco, fresh lemon and a shallot vinaigrette. Fine de Clair, Brittany, France Poole, UK	3.5 3 PP
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FRIED

CALAMARI With chilli, lime and a spiced Singapore mayo.	8.5
SPINACH CROQUETTES (V) With feta cheese alongside a green goddess dipping sauce.	8

GRILLED

QUEEN SCALLOPS Served steamed in the shell with a spicy Holy Fu*k butter, garlic breadcrumbs and spring onion.	11
KING PRAWNS Grilled and glazed in a kimchi and chilli sauce with a fresh mango salsa.	16

LOBSTER

We're pioneering the way with our wild Atlantic lobster, grilled from raw and dispatched humanely we really hang our hat on our lobster cookery.

CLASSIC WHOLE LOBSTER Served steamed or grilled with fries, salad and lemon & garlic butter sauce.	35
WHOLE LOBSTER WITH TRUFFLE Served steamed or grilled alongside a beurre noisette truffle sauce. Accompanied with fries and salad.	40
LOBSTER ROLL Chilled lobster dressed in lemon mayo and topped with fresh chives. Served in a toasted brioche roll alongside fries and a lemon & garlic butter sauce.	28.5
SHARING LOBSTERS MARKET PRICE For our larger sharing lobsters, ask one of the team to show you what we have available today. Served steamed or grilled with fries, salad and lemon & garlic butter sauce.	

COMBOS

For those days when you just can't decide between a burger or wild-caught lobster. Served with fries, salad and lemon & garlic butter sauce.

ROLL COMBO Original lobster roll and original 5oz burger.	38.5
B&L COMBO Original half or whole lobster and original 5oz burger.	30 46
COMBO FOR TWO Original whole lobster, original burger and original lobster roll.	75

LIMITED-EDITION GUEST DISH

Lobster, sauce and all the trimmings. Dive in, crack a claw, make a mess. How lobster should be enjoyed. **SERVES TWO**

PUNJABI SPICED LOBSTER 75

Made exclusively for us by the legend that is Tony Singh MBE, the ultimate Punjabi spiced lobster is here to keep you toasty throughout the colder months.

Two whole pot-roasted UK lobsters, cooked in a spiced aromatic masala sauce. Accompanied with steamed rice.

A DISCRETIONARY £1 WILL BE ADDED TO YOUR BILL AND DONATED TO STREETSMART. A CHARITY HELPING TACKLE HOMELESSNESS ON THE STREETS OF LONDON.



BURGERS

Reared just for us, our 100 day grain-fed USDA beef comes from family-run farms in Nebraska. We use the perfect mix of Tri tip, brisket and chuck. All our burgers are served with fries.

CLASSIC BURGER Nebraskan beef patty, lettuce, tomato, pickled cucumber, red onions & B&L's secret recipe burger sauce Add cheese and bacon for £1 each.	15
BEAST BURGER 5oz or 8oz Nebraskan beef patty, lobster meat, melted brie, fennel slaw, truffle & tarragon mayo	21 27
PLANT-BASED BURGER VG. Simplicity vegan burger patty, sweet red pimiento pepper, panko-crumbed aubergine, lettuce, red onion and plant-based cheese.	15

SIDES & SAUCES

The best bits.

B&L FRIES	3
ROSEMARY & SHALLOT CHIPS	5.5
SALAD	3
BEURRE NOISETTE TRUFFLE SAUCE	5
LEMON & GARLIC BUTTER SAUCE	1
HOLY FU*K SAUCE	1.5

DESSERT

Because you're not quite sweet enough. Not yet, anyway.

CRÈME BRÛLÉE 6

Our take on a classic Madagascan vanilla brûlée.
Pair with our Maple & Walnut Old Fashioned £13.5

BAKED CHEESECAKE. 6

Berries and a biscuit base.
Pair with our B&L Espresso Martini for £11