



## EVENTS MENU

### STARTERS

- LOBSTER CROQUETTES** 665kcal **10**  
Four lobster and prawn croquettes with Grana Padano.
- THAI-STYLE MUSSELS** 422kcal **8**  
British mussels in a green Thai-style sauce, chilli, coriander, Thai basil and served with grilled sourdough.
- CRAB COCKTAIL** 461kcal **12**  
Hand-picked Devon crab dressed in crème fraiche and mayo with tomatoes, avocado, lime served with grilled sourdough.
- QUINOA SALAD (V.)** 418kcal **5**  
Kale, quinoa, walnut, cranberry, feta and a balsamic dressing.
- HERITAGE TOMATO SALAD (V.)** 223kcal **6**  
Mixed tomatoes drizzled with basil pesto, balsamic, basil cress and pine nuts.

### THE MAIN EVENT

- CLASSIC LOBSTER ROLL** 1259kcal **28.5**  
Chilled lobster, lemon, mayo dressing, toasted brioche roll, chives. Served with a lemon & garlic butter sauce and fries.
- ORIGINAL BURGER** 1611kcal **16**  
Nebraskan beef patty, lettuce, tomato, pickled cucumber, melted cheese, red onions & B&L secret recipe burger sauce. Served with fries.
- WHOLE LOBSTER** 1024kcal **37**  
Served steamed or grilled in lemon & garlic butter with fries, salad and lemon & garlic butter sauce.
- B&L COMBO** 1561kcal | 1615kcal **30 | 45**  
Half a lobster or whole lobster served alongside our original 5oz burger, lemon & garlic butter sauce, fries and salad.
- BEAST BURGER** 1797kcal **28**  
8oz Nebraskan beef patty, lobster meat, melted brie, fennel slaw, truffle & tarragon mayo. Served with fries.
- KATSU BURGER (Pb.)** 1625kcal **16**  
Crispy plant-based panko crumbed patty, lettuce, chipotle mayo, Dijon mustard, avocado, crispy onions and beef tomato. Served with fries.

### SOMETHING SWEET

- CRÈME BRÛLÉE** 403kcal **6**  
Our take on a classic Madagascan vanilla brûlée.
- CHEESECAKE** 679kcal **6.5**  
Classic cheesecake mousse with strawberries and hobnob biscuits.
- CHOCOLATE TART** 919kcal **7**  
With hazelnut and caramel and a choice of vanilla ice cream or chocolate sorbetto.

**A JOURNEY OVER  
LAND AND SEA.**



<b>CHAMPAGNE &amp; SPARKLING</b>	<b>125 ml</b>	<b>Bottle</b>	
Taittinger Brut Reserve	12.5	68	
Taittinger Prestige Rosé		75	
Taittinger Prelude Grand Crus		95	
Taittinger Comtes De Champagne Blanc De Blancs		200	
Bel Star Prosecco	8	36	
<b>RED WINE</b>	<b>175 ml</b>	<b>Bottle</b>	
Malbec, Esquinas de Argentó	10.5	42	
Shiraz, Journey's End	9	36	
Valpolicella, Ripasso Superiore Classico, La Dama	11.5	47	
Primitivo, Masseria Borgo Dei Trulli	8.5	33	
Haut-Médoc, Mademoiselle Chateau La Lagune	14	56	
Pinot Noir, Little Eden	8	31	
Fico Grande Rosso	7	26	
<b>WHITE WINE</b>	<b>175 ml</b>	<b>Bottle</b>	
Sauvignon Blanc, Spy Valley E Block	11	43	
Chenin Blanc, Swartland	7.5	28	
Riesling, Jean Biecher	8.5	32	
Pouilly Fuisse, Domaine Trouillet	14.5	58	
Chardonnay, Valdivieso	8	29	
Gavi Di Gavi, Morgassi Superiore, Tuffo	12	48	
Albarino, Domingo Martin	9.5	38	
Pez De Rio Blanco	7	26	
<b>ROSÉ</b>	<b>175ml</b>	<b>Bottle</b>	<b>Mag.</b>
Provence Rosé, Mirabeau	11	45	85
Cote Rosé, Domaine Lafage	8.5	33	
<b>BEER</b>			
1936 Lager, 330ml			5.6
Bear Island Pale Ale, Pint			6.3
Red Claw Lager, Pint			6.3
<b>CIDER</b>			
Gypsy Fox, Wignac Rosé Cider, 300ml			6.5
The Dandy Hare, Wignac Natural Cider, 300ml			5.8
Lady Squirrel, Wignac Alcohol-Free Cider, 300ml			5.5