

LOBSTER MARKET TUESDAYS

Whole Lobster Price Matched to Borough
Market. Every Tuesday from 5 PM.

A JOURNEY OVER
LAND AND SEA.



SMALL PLATES

The perfect start. We'd recommend ordering a few for the table.

CALAMARI 8.5

Lightly battered squid bites with chilli and fresh lime. Served with a spiced mayo. 490kcal

BAKED MUSSELS 8.5

Green-lipped mussels in a spicy Holy Fu*k butter with crispy panko and parsley. 486kcal

LOBSTER CROQUETTES 10

Four lobster and prawn croquettes with Grana Padano. 665kcal

GRILLED PRAWNS 12.5

Grilled Black Tiger prawns with a burnt lemon and garlic butter and parsley. 309kcal

OYSTER BAR

Freshly shucked and delivered daily. Served classically with Tabasco, fresh lemon and shallot vinaigrette.

CHAMPAGNE 12.5 | 68

Taittinger Brut Reserve
Pairs perfectly with oysters.

ROCK OYSTER 40kcal 3 EACH

HALF DOZEN 240kcal 18

FULL DOZEN 480kcal 36

THE COMBOS

For those days when you just can't decide between a burger or wild-caught lobster. All combos with lobsters use a 1lb lobster.

ROLL COMBO 42

Original lobster roll and original 5oz burger with fries, salad and a lemon & garlic butter sauce. 1937kcal

B&L COMBO 32 | 48

Half or whole lobster and original 5oz burger with fries, salad and a sauce of your choice. 1561kcal | 1615kcal

COMBO FOR TWO 78

Whole lobster, original burger and original lobster roll with fries, salad and a sauce of your choice. 2678kcal

THE ORIGINALS

The classics. The day-oners. Our namesakes. You love them, we love them.

LOBSTER ROLL 29.5

Chilled lobster dressed in lemon mayo and topped with fresh chives. Served in a toasted brioche roll with fries and a lemon & garlic butter sauce. 1259kcal

CLASSIC WHOLE LOBSTER 38

Whole lobster, served steamed or grilled with fries, salad and a sauce of your choice: lemon and garlic butter or Holy Fu*k butter. 1024kcal

CLASSIC 8OZ BURGER 18

8oz Angus beef patty, lettuce, tomato, pickled cucumber, red onions & B&L's burger sauce. Served with fries. 1611kcal

Add cheese 1.5 143kcal Add bacon 2 72kcal

LARGE PLATES *Seasonal specials, long-standing favourites and meat-free mains.*

BEAST BURGER 22 | 28

5oz or 8oz Angus beef patty, lobster meat, melted brie, fennel slaw, truffle & tarragon mayo. Served with fries.

1472kcal | 1797kcal

Add bacon 2 72kcal

LAKE DISTRICT BURGER 22.5

8oz dry-aged house-made Lake District beef patty with tomato relish, slow-cooked onions, lettuce and pickles. Served with fries and a choice of blue cheese or aged cheddar.

Blue cheese 1551kcal Aged cheddar 1551kcal

Add bacon 2 72kcal

KATSU BURGER PB. 16

Crispy plant-based panko crumbed patty, lettuce, chipotle mayo, Dijon mustard, avocado, crispy onions and beef tomato. Served with fries. 1625kcal

Add cheese 1.5 143kcal Add vg cheese 1.5 72kcal

LOBSTER THERMIDOR SALAD 27.5

Half a classic lobster thermidor served with a lettuce and green bean salad with a sweet wholegrain mustard dressing, Grana Padano cheese and fries. 1136kcal

THE JUMBOS

For you to crack, pick, devour and enjoy your way through together.

SHARING LOBSTERS MARKET PRICE

For larger sharing lobsters, ask the team to show you what we have available today.

Served steamed or grilled with fries, salad and a choice of sauce per person.*

*240kcal per 1kg whole lobster | Fries 623kcal | Salad 95kcal | Lemon & Garlic Butter Sauce 205kcal

SIDES & SAUCES

B&L FRIES 4

Classic crispy B&L fries. 623kcal

GRILLED CORN RIBS 5

Topped with lobster butter, crème fraîche, crispy onion and lime. 277kcal

TRUFFLE FRIES 6

Truffle-infused fries with Grana Padano. 708kcal

SAUCES 3

Lemon & garlic butter or Holy Fu*k butter. 250kcal

GREEN BEAN SALAD V. 5

Green bean and romaine lettuce in a sweet mustard dressing with Grana Padano. 133kcal

BEST FROM THE BAR

Handpicked suggestions from the bar team.

CHAMPAGNE 12.5 | 68

Taittinger Brut Reserve, France.
The perfect tipple to start your meal.

WHITE WINE 10 | 39

Riesling, Chateau Ste. Michelle, USA.
Pouring perfectly with our lobster.

RED WINE 9 | 36

Cabernet Sauvignon, De Martino, Chile.
Banging with our burger.

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 | PB = Plant Based

Adults need around 2000 kcal a day.



Burger & lobster

MAYFAIR

CHAMPAGNE & SPARKLING

		
Taittinger Brut Reserve Champagne, France Elegant bubbles with notes of honey & citrus fruit	12.5	68
Taittinger Prestige Rosé Champagne, France Fresh wild strawberries & raspberries. Beautifully vibrant	-	75
Taittinger Prelude Grand Crus Champagne, France Indulgent but not overpowering with bright peach	-	95
Taittinger Comtes De Champagne Blanc De Blancs Please ask for current vintage stocked Champagne, France This purest of champagne. Buttery with complexity	-	200
Via Vai Prosecco Veneto, Italy. Fragrant with white flowers, with a delicate lemon and lime tang	8	36
Wild Idol Alcohol Free Sparkling Rosé Hampshire, UK. Abundant in red fruit and floral notes and reminiscent of a summer sunset	8	43



RED WINE

		
Merlot, Longue Roche South West, France Soft and elegant with ripe damson fruit	-	27
Primitivo Salento, Boheme Puglia, Italy Fruity Primitivo, spilling over with plums, black cherries and black pepper	7.5	30
Pinot Noir, Pete's Pure Veneto, Australia Easy drinking, vibrant with red berry fruits and spicy oak	-	34
Cabernet Sauvignon, De Martino Maipo, Chile Vibrant and fresh with lots of red fruit and cassis	9	36
Cabernet Franc, Trapiche Mendoza, Argentina Bursting with blueberries, blackcurrants and white pepper	-	39
Malbec, La Mascota Mendoza, Argentina Packed with black fruits, liquorice and vanilla	10.5	42
Rioja Seleccion, Sierra Cantabria Rioja, Spain Fruity aromas of black cherry and redcurrant with spicy and floral touches	-	45
Chateau Bertinat Lartigue, St Émilion Bordeaux, France A fine core of red fruit with a light aroma of spice	-	60
Chateauneuf-du-Pape Rouge, Domaine Chante Cigale Rhône, France A rich, ripe palate of dark fruits with layers of spice	-	80
Barolo di Serralunga d'Alba, Fontanafredda Piemonte, Italy Full-bodied, velvety and intense, this Barolo is heady with vanilla, dried roses and woodland undergrowth	-	90



WHITE WINE

		
Chenin Blanc, Stormy Cape Western Cape, South Africa Packed with passion fruit, green apple and lemon	7	27
QL Loureiro, Quinta da Lixa Vinho Verde, Portugal Floral with a mouthful of green apples and white currants	8	30
Pinot Grigio, Arco dei Giovi Venezie, Italy Elegant and delicate with a pleasant freshness	8.5	34
Chardonnay, Les Mougeottes Languedoc-Roussillon, France Lemon and vanilla on the nose with a fruity body and a hint of vanilla oak	9	36
Riesling, Chateau Ste. Michelle Washington, USA Apple blossom on the nose, crisp apples and a fine minerality	10	39
Sauvignon Blanc, Yealands Estate Marlborough New Zealand Easy drinking. Floral bouquet with a citrus twist	11.5	44
Gavi di Gavi, La Minaia, Nicola Bergaglio Piemonte, Italy Settles in a swirl of apple, lemon and melon	-	47
Albarino, Mar de Frades Rías Baixas, Spain A pleasing food-friendly balance of mango, pineapple and lychee	-	50
Chardonnay, Planeta Sicily, Italy A golden Chardonnay that combines yellow peach, honey and marzipan	-	65
Chablis 1er Cru Forests, Louis Michel Burgundy, France Particularly classy Chablis with lemon freshness and crisp green apples	-	80

ROSE WINE

		
Saturnin Rosé, Maison Sinae Languedoc-Roussillon, France Fragrant with southern charm and raspberry, blackberry and spice	8.5	33
Azure Rosé, Mirabeau Provence, France Soft and fresh accomplished light and aromatic, gastronomic wine and a lovely aperitif.	-	45
Pure Rosé, Mirabeau Languedoc-Roussillon, France Bright and mouthwatering with a pleasant base of delicate summer berries	-	85













SWEET WINE

		
Tokaji Katinka, Late Harvest Tokaj, Hungary Lusciously sweet, perfumed with caramel, vanilla, oranges and white chocolate	7.5	35





Burger & Lobster

MAYFAIR

B&L SIGNATURE COCKTAILS

	Lobstar Martini  Sapling Vodka, Passoa, pineapple juice, lime juice, grenadine, vanilla, passionfruit, prosecco	12
	Pistol Punch Havana 3yo, Wray & Nephew, Velvet Falernum, Passoa, mango, passion fruit, bergamot, orange, sugar, grenadine	12
	Strawberry Fields Havana 3yo, strawberry purée, lime juice, sugar, strawberry	11
	Basilico Tanqueray, avocado liqueur, pineapple juice, vegan egg white, basil leaves	11
	Quayside Punch Havana 3yo, Wray & Nephew, kiwi purée, apple juice, green tea, sugar, lemon juice, fresh kiwi	12
	Smoke and Fire Mezcal, Grand Marnier, lime juice, agave, pink grapefruit juice	13
	Sorrentine Club Beefeater, Limoncello, lemon juice, sugar, vegan egg white, raspberries	11
	Life's A Peach Buffalo Trace, peach liqueur, white peach, sugar, lemon juice, basil	11
	Melon On The Rocks Beefeater, Falernum, lime juice, watermelon, cantaloupe, pineapple juice	11
	Apple Garden  Sapling Vodka, sauvignon blanc, apple juice, apple, lemon juice, lychee syrup, soda	11

DOUBLE UP AND SHARE FOR 21

	Rosemary Old Fashioned Woodford Rye, Cherry Heering, sugar, hazelnut bitters, rhubarb bitters	13.5
	Mojito Choose from strawberry, passion fruit or original: Havana 3yo, fruit purée, lime, mint, sugar, soda	10.5
	Bloody Mary  Sapling Vodka, Worcestershire sauce, lemon, tabasco, tomato, celery and B&L's spice mix	10.5

NON-ALCOHOLIC COCKTAILS

Tropic Thunder 110kcal Apple, pineapple, mango, bergamot, sugar, grenadine, passionfruit	6.5
Mock Lobstar Martini 129kcal Pineapple, apple, vanilla, grenadine, lime, passionfruit, alcohol free sparkling	8
Mock Mojito 122kcal Choose from strawberry, passion fruit or original: Fruit purée, lime, mint, sugar, apple juice	6.5
Homemade Lemonade 69kcal 90kcal Choose from original, strawberry or passion fruit: Lemon, sugar, soda	5 6
Virgin Mary 44kcal Worcestershire sauce, lemon, tabasco, tomato, celery and B&L's spice mix	6.5
Watermelon Ice Tea 84kcal 168kcal Watermelon syrup, lemon juice, earl grey cold brew tea	6.5

DOUBLE UP AND SHARE FOR 12

SPRITZ

Pink Gin Spritz Big Smoke Rhubarb and Pink Lemonade Gin, Fevertree Tonic, strawberries, grapefruit	11.5
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BEER


1936 Lager 4.7% 330ml	5.6
Sam Adams Boston Lager 4.7% 330ml	5.6
New Dawn IPA 5% 500ml	6.3
Bear Island Pale Ale 4.8% Pint	6.3
Red Claw Lager 4% Pint	6.3

CIDER

Gypsy Fox, Wignac Rosé Cider 4.5% 330ml Rose cider with pure grape juice	6.5
The Dandy Hare, Wignac Natural Cider 4.5% 330ml 100% pure apple juice cider	5.8
Lady Squirrel, Wignac Alcohol-Free Cider 330ml Wignac alcohol-free	5.5
Kopparberg 500ml Strawberry & Lime	6.5

SPIRITS 50 ml | All mixers are on us

VODKA

Absolut Blue	9
Grey Goose	10.5
Konik's Tail	10
Tito's	10.5
 Sapling Vodka	10

RUM

Havana 3	9.5
Havana 7	10.5
Kraken Spiced	10.5
Rum Diplomatico	12

GIN

Beefeater	9.5
Tanqueray	10.5
Hendrick's	10.5
Monkey47	12.5
Aviation	12.5
Big Smoke	11.5
Big Smoke Pink Gin	10.5
Gin Mare	11
Beefeater Pink Strawberry Gin	10

COGNAC

Martell VS	9.5
Remy Martin VSOP	10.5
Martell XO	21

WHISKY

Johnnie Walker Black	10
Jameson	10
Woodford	10
Maker's Mark	10

TEQUILA

Olmecca Plata	9.5
Olmecca Reposado	10.5
Don Julio Blanco	11
Padre Azul Reposado	14.5

Nikka From The Barrel	11
Jack Daniel's Single Barrel	12.5

SOFT DRINKS Available from 3.2



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