



Champagne & Oysters.

Taittinger Brut Reserve

Champagne, France. £10 / £55
125ml/bottle

Rock Oysters

British and Irish oysters served with either a spicy mignonette or raspberry vinegar sauce. £2 each

Taittinger Prestige Rosé

Champagne, France. £11.5 / £62
125ml/bottle

The Starters.

Lobster Croquettes

Lobster, prawn and mozzarella in a crisp breadcrumb casing served with chipotle mayonnaise and avocado purée. £9.5

Calamari

Fresh squid coated in a crisp tempura batter and accompanied by a coriander and chilli dipping sauce. £8.5

Seafood Medley

Freshwater prawns, British mussels, squid and scallop tossed in a rich Singapore sauce. Garnished with coriander. £10

Roasted Squash Salad

Roast butternut squash, couscous, pistachio, pomegranate and avocado salad. Finished with lemon oil and a balsamic dressing. (V) £6.5

Giant Lobsters To Share.

Perfect for groups and big appetites.

Ask your server for today's giant lobster catch and enjoy alongside our seasonal sides.

Giant Lobster

Served whole either grilled or steamed and alongside fries, garden salad and a clarified or lemon and garlic butter sauce. We recommend 600g per person.

As priced.

Guest Dish.

Available for a limited period of time.

Served alongside our B&L Fries.

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

The Originals.

Burgers.

Our beef comes from farmers in Nebraska, USA.

Original Burger

8oz Nebraskan beef patty with lettuce, tomato, pickles, onions and B&L's secret burger sauce. £12.5

Add cheese for £1. Add bacon for £1.5.

Lobsters.

We serve our live, wild Atlantic lobsters that are delivered fresh daily to our restaurants.

Original Whole Lobster

Served whole either grilled or steamed and alongside a clarified or lemon and garlic butter sauce.

1.25LB £27 | 1.75LB £37

Lobster Roll.

Our lobster rolls are served with chilled lobster meat in our signature toasted brioche roll.

Original Lobster Roll

Lobster dressed in Japanese mayo and lemon and served alongside our lemon and garlic butter. £22

The Combos.

We've made your life just that little bit easier, get the best of both worlds!

The B&L Combo

1.25lb Original Whole Lobster and a 5oz Original Burger. Served with lemon and garlic butter, fries and garden salad. £38

The Sharing Combo For Two

1.25lb Original Whole Lobster, 8oz Original Burger and Original Lobster Roll. Served with lemon and garlic butter and any four sides. £75

The Roll Combo

5oz Original Burger and Original Lobster Roll. Served with lemon and garlic butter, fries and garden salad. £33

The Alternatives.

Burgers, lobsters and more...

B&L Beast Burger

8oz beef patty topped with grilled lobster meat, brie, truffle and tarragon mayo, fennel and Chinese cabbage. £25

B&L Vegan Burger

Vegan bean patty and portobello mushroom, served with chimichurri, relish, lettuce and pickles. All served in a beetroot bun. £12 (VG)

Half a Lobster

Half our wild fresh Atlantic lobster 1.25lb. Served with lemon and garlic butter and fries. £17

Holy F*ck Burger

Our original 8oz burger patty with the holiest of hot sauces, lettuce, avocado, roasted red peppers and homemade pickles. £15

Lobster Butternut Squash Salad

Half a lobster alongside a roast squash, couscous, pistachio, feta, pomegranate and avocado salad. Finished with both a balsamic & lemon dressing. £20

The Sides.

Mix and match our seasonal sides to craft your own experience.

Fries

Our classic B&L fries. £3

Garden Salad

Baby salad leaves topped with sliced onion, Grana Padano and balsamic dressing. £3

Tenderstem Broccoli

Tenderstem Broccoli simply steamed, tossed in butter and seasoned with butter and salt. £5

Truffle Chips

Chunky triple-cooked chips topped with truffle and Grana Padano. £5

Gruyere Spinach

Steamed spinach tossed in a cheddar sauce and topped with melted gruyere cheese. £5

Sautéed Mushrooms

British button and chestnut mushrooms finished with a parsley breadcrumb topping. £6

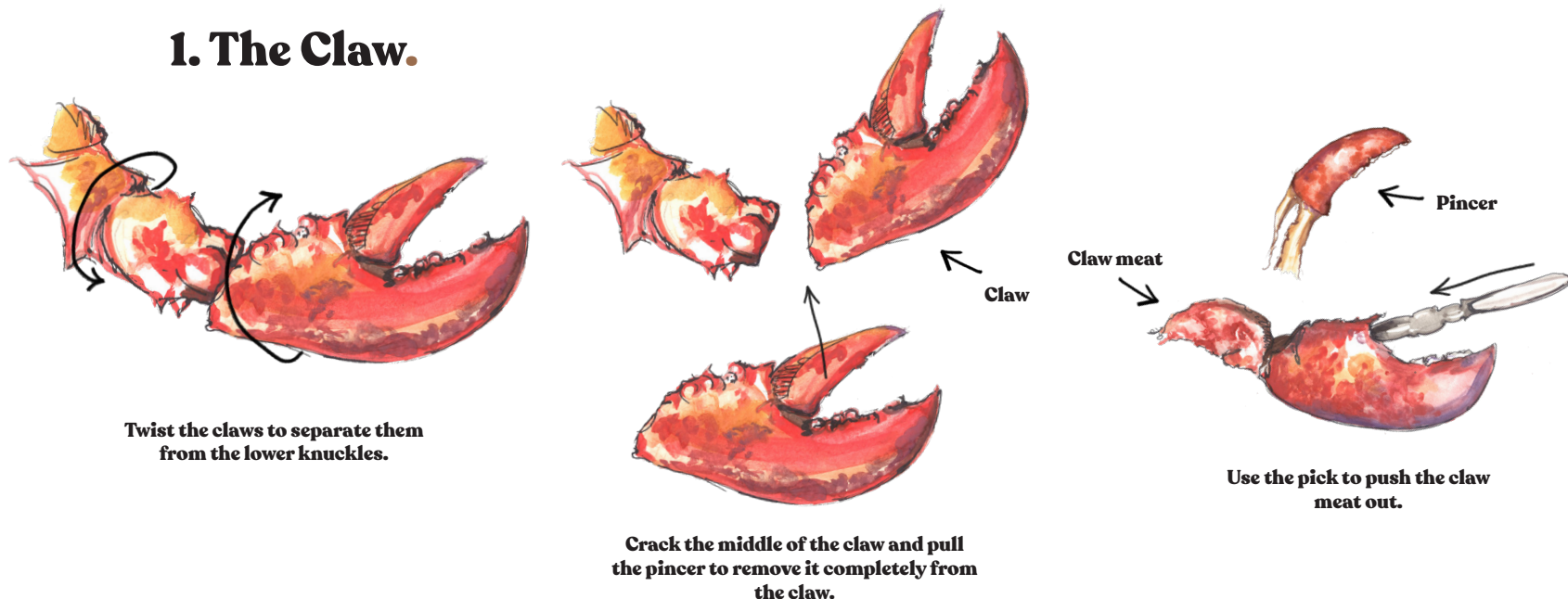
All additional house made sauces are available from £1.

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 WOMEN, THE IMMUNO COMPROMISED AND THE ELDERLY. IF YOU HAVE ANY QUESTIONS PLEASE ASK. **A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.**

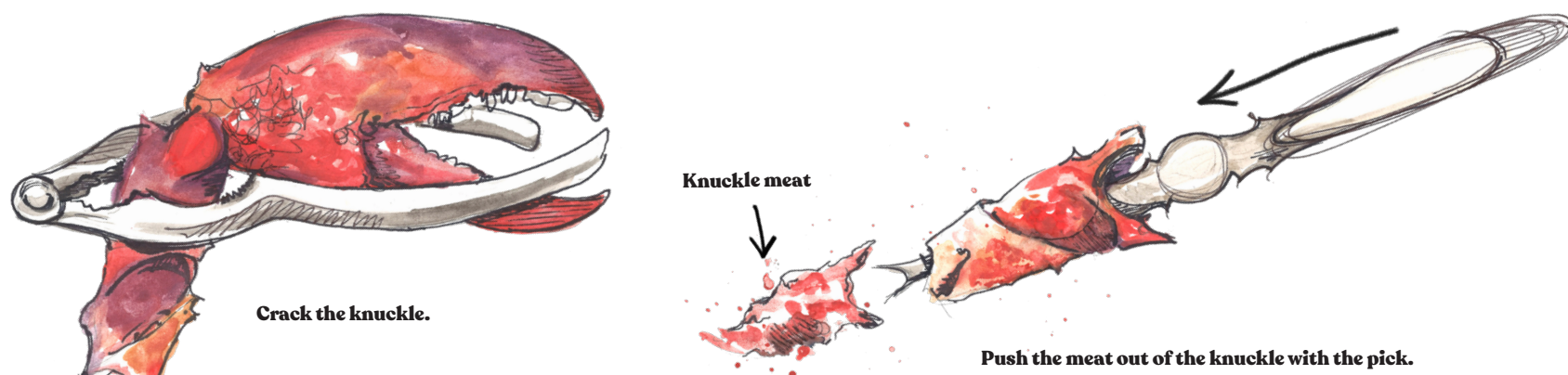
How To Eat A Lobster.

Even we'll admit getting into a lobster is tricky business, but once you're in there is oodles you're going to get out. And so, we've put together this handy little guide to help you crack and pick your way into the good stuff!

1. The Claw.



2. The Knuckle.



3. The Tail.

Take the tail and scoop out the meat in one piece with the pick.



4. The Legs.

With the legs, you have a few options. If you want to get down and dirty, then suck or squeeze the meat out. Want to keep it cleaner? Simply snap the legs off at each knuckle and pick out the meat.

