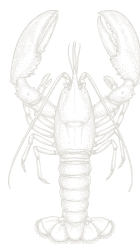


ST BRIDES  
LOBSTER  
*Club*



## GRILLED PEMBROKESHIRE LOBSTER

Garlic butter, fennel, summer leaves, fries and charred lemon (*Cr,D,SD*)

Half **£35.00**    Whole **£65.00**

## LOBSTER & PRAWN BRIOCHE ROLL

Summer leaves, avocado, mint and lime mayonnaise, fries (*Cr,W,S,D,E,SD,MU*)

**£24.00**

## GRILLED MINUTE STEAK

Café de Paris butter, watercress salad, fries (*MU,SD,D,F*)

**£23.00**

## ST BRIDES CRAYFISH COCKTAIL

Marie Rose, marinated tomatoes, gem lettuce,  
granary bread and butter (*Cr,W,B,D,SD,S*)

**£15.00**

## BUTTERMILK HALLOUMI

Snow pea and apple slaw, Sriracha mayonnaise (*V,W,D*)

**£13.00**

## CRAB HASH BROWN

Tarragon emulsion (*CR,E,SD*)

**£11.00**

## SALT & CHILLI SQUID

Ginger vinegar dipping sauce (*M,W,SD*)

**£10.00**

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts | **Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | **Lifestyle:** 🌱 Plant-based, (V) Vegetarian