



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

LOBSTER CAPPUCINO

Crispy seaweed feuilleté *(CR,F,M,C,S,D,W)*

£12.00

CRAB BRULÉE

Sea salt and rosemary focaccia *(R,SP,W,CR,D,E)*

£15.00

PRESSED POTATOES

Cajun cream, summer salsa *(SD)*

£8.00

HOT & SOUR CHICKEN LOLLIPOP

Julienne vegetables, Parmesan naan *(W,S,D,SD)*

£12.00

CHERMOULA GRILLED LAMB RIBS

Couscous, pickled red onion *(SD,W)*

£14.00

PULLED CHICKEN TIKKA LOADED FRIES

Cheese sauce, mojito emulsion, mango slaw *(W,D,E)*

£12.00

We take pride in sourcing high-quality responsibly caught lobster,
handled and prepared with care and respect.

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