



[BOOK A TABLE](#)

Lobsterthon & More Menu

Tempura King Prawns

Lime & real ale tempura batter king prawns, salad garnish, fresh mango salsa & smoked chipotle dip

Moules Mariniere

Steamed in a rich white wine sauce

Teriyaki Pork Belly & King Prawn

Slow cooked pork belly, charred bok choy with teriyaki sauce and grilled king prawns

Chicken Bang Bang

Chinese spiced crispy chicken, Asian slaw, sesame dressing and toasted peanuts

Mediterranean Mezze Plate (V)

Spiced hummus with coriander, tzatziki, marinated olives, grilled artichokes & sundried tomatoes homemade flat bread

Lobster & Seafood Salad

Half lobster, Atlantic prawns and Jersey crab meat on a crispy summer salad, shallot and lime vinaigrette, Marie rose sauce and Jersey royals

Lobster Thermidor

Half Lobster served with minted Jersey Royals, watercress and seasonal vegetables

Jersey Crab Linguini

Sauté Jersey Crab in a chilli garlic oil, wilted spinach garnish with parmesan cheese and rocket

Individual Fruit de Mer (supplement of £12.00)

Fruit de Mer with half lobster, jersey crab, oysters, crevettes, langoustines with Jersey potatoes & lime mayo, roasted garlic aioli and shallot vinaigrette

Rib Eye Steak & Surf

Flame grilled Slaney rib eye steak cooked to your liking topped with blackened king prawns, sauté mushroom, grilled tomato, hand cut chips & side salad

Add half lobster for a supplement of £8

Slaney Rib Eye Steak

Flame grilled Slaney rib eye steak cooked to your liking, grilled mushroom, grilled tomato, hand cut chips, salad garnish and choice of bearnaise, garlic butter or peppercorn sauce

INNdulgence Espetada

Ribeye, king prawns and scallops, on a skewer with melted garlic butter, with hand cut chips & side salad

Choose from our Desserts menu

Served Monday to Saturday

2 courses £31.50 3 courses £35.00