

THE LION AND LOBSTER RESTAURANT MENU



24 Sillwood Street,
Brighton,
BN1 2PS

www.thelionandlobster.co.uk
01273 327 299
reservations@thelionandlobster.co.uk

Full allergen information available upon request.

STARTERS

Soup of the Day,
with fresh baked bread **(v)** £4.95

Glazed Goat's Cheese & Roasted Fig (v) rocket & balsamic dressing £6.45

Smoked Rosemary Baked Camembert (v) with sourdough £7.95

Bloody Mary King Prawns £7.95

MAINS

Pan-Fried Free Range British Chicken Breast
with celeriac & potato mash, caramelized bok choy & marsala sauce £12.50

Baby Artichoke & Woodland Mushroom Risotto (v)
with mixed Italian leaves, rice & tomato cracker £11.25 (vgn available)

Harvey's Beer Battered Haddock
with chips, mushy peas & tartare sauce £11.95

Organic Tempeh Haricot Bean Cassoulet (vgn)
with sesame pretzel & thyme crust £11.25

Hand-Picked Crab Pappardelle Pasta
with tomato & red chilli relish £12.50

DRY AGED BRITISH STEAKS 8oz

All with hand cut chips & mixed leaves.

Rib Eye £17.95

Sirloin £16.50

Rump £14.50

Choice of Sauces £1.50

Shropshire Blue, Green Peppercorn, Creamy Mushroom, Red Wine, Garlic Butter

BURGERS

All burgers with hand cut chips, beef tomato, pickle cucumber & salad.

Matured Sussex Beef with spicy tomato chutney £11.50

Free Range Pulled Pork with red kidney beans & BBQ sauce £10.95

Grilled Halloumi Cheese with butterbean hummus £11.50 **(v)**

Chickpea Falafel with coconut yoghurt sauce £10.95**(vgn)**

Choice of Topping £1.00 Streaky Smoked Bacon/ Monterey Jack Cheese/ Shropshire Blue Cheese

SALADS

Organic Smoked Tofu

with pearl barley, tenderstem broccoli, tequila apricot, sunflower seeds **(vgn)** Small £5.95/Large £10.95

Chicken Caesar

Free range chicken, romaine lettuce, shaved parmesan, garlic croutons, smoked bacon, anchovies & Caesar dressing Small £6.25/Large £11.25

Caprese de Pesto

with sun ripened beef tomato, buffalo mozzarella & basil pesto **(v)**
Small £5.50/Large £10.50

Add:

Smoked Organic Tofu £3.25 /Marinated chicken £3.25 / Grilled Halloumi £3.50/ Scottish Smoked Salmon
£3.50

SIDES

Fresh baked Bread £2.50

Breads, olive oil & balsamic £3.95

New Potatoes £3.50

Market vegetables £3.50

Hand Cut Chips £3.95

Skinny Fries £3

There is a 10% optional service charge added to all restaurant bills.

HOMEMADE DESSERTS

Almondine Pear Crème Brulee with cinnamon shortbread £5.95

72% Dark Belgian Chocolate Marquise
with chocolate popping candy & orange marmalade ripple ice-cream £6.25

Warm Treacle & Molasses Pudding with clotted ice cream £6.50

Sussex Farmhouse Cheese Board

Brighton Blue – cow's milk, semi-soft, mellow, *High Weald, West Sussex*
Olde Sussex Cheddar – cow's milk, semi-hard, buttery, deep & rich flavour, *Stonegate East Sussex*
Golden Cross – goat's milk, soft, sweet & grassy flavour, *Holme's Hill, East Sussex*
Celtic Promise – cow's milk, firm, fruity, strong and full flavour, matured in *East Sussex*
served with biscuits, crackers, celery, walnuts and quince jelly £8.50

COFFEE

Espresso £1.90
Irish Coffee £5.95
Double Espresso £2.30
Cappuccino £2.40
Latte £2.50

DESSERT WINE

Muscat de St Jean de Minervois (37.5cl)

France

A lighter fresher style dessert wine. Not overly sweet, versatile style, great with spicy foods to fruit based dessert

Bottle £18.00

Glass 125ml £6.00

Chateau du Levant Sauternes (37.5cl)

Bordeaux, France

Shiny gold yellow colour. Open fruity nose with dried apricot and superb honey flavours.
Beautifully balanced with pleasant touches of citrus and a classy finish!

Bottle £21.00

Glass 125ml £7.25

Francesco Candido, Atleatico di Puglia (50cl)

Crimson in colour developing hints of amber with maturity. Broad, rich and penetrating and showing maturity on the nose. On the palate, medium sweet with a good acid backbone, velvety and delicious with dried raisin characteristics reminiscent of Muscat.

Bottle £21.00

Glass 125ml £5.50

DIGESTIFS

Martell VS £3.90
Disaronno £3.60
Cointreau £3.50
Drambuie £3.70
Grand Marnier £3.50
Tia Maria £3.30
Baileys (50ml) £3.30