

THE LION AND LOBSTER RESTAURANT MENU



24 Sillwood Street,
Brighton,
BN1 2PS

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Full allergen information available upon request.

STARTERS

Soup of the day (vg)

with fresh baked bread £4.95

Pink pepper & dill North Atlantic cured halibut

lime & olive oil dressing £7.95

Ham hock & English mustard rilette

with house piccalilli & toasted brioche £6.70

5 spices crispy squid

with sweet chilli mayo £6.95

Smoked rosemary baked French camembert (v)

with sourdough £7.95

Beetroot and cavalo nero, potato filo pie (vg)

with vegan sun blush tomato pesto £5.95

BOARDS

All served with Artisan bread and marinated mixed olives

Veg foodie (v-vg)

Mashed avocado with peanut zesty dressing, battered halloumi, beetroot and cavolo nero, potato filo pie, butterbean hummus, falafel balls & vegan sun blush tomato pesto. £13.50

Meat foodie

Ham hock terrine, Cajun fried chicken wings, piri piri dip, Milano salami, prosciutto ham & chorizo. £14.95

Sea foodie

Pink pepper and dill cured halibut, smoked mackerel, five spices crispy squid, tiger prawns, smoked haddock, potato brandade with pickle ginger & sweet chilli mayo. £14.50

MAINS

Free range pork schnitzel

with buttered mash potato, green bean & peas £ 12.95

Choice of Sauces £1.50: Shropshire Blue, Green Peppercorn, Creamy Mushroom, Red Wine, Garlic Butter

Harvey's beer battered haddock

with chips, mushy peas & tartare sauce £12.50

Sea trout fillet

with wasabi crust, candied beetroot risotto & watercress puree £13.50

Vegetables Moroccan tagine (vg)

pearl couscous and garlic flat bread £11.95

Jack Fruit & Smoked Vegan Gouda Moussaka (vg)

with crisp salad leaves £11.50

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 £12.50

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

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

Choice of Topping £1.00:

Streaky Smoked Bacon/ Monterey Jack Cheese/ Shropshire Blue Cheese/pull pork/Smoked Gouda

SALADS

Organic tofu (vg)

,Sweet potato, sugar snap peas, kale, crunchy green asparagus & peanut zesty dressing .
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 di 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/ Cured Halibut £3.50

SIDES

Fresh baked Artisan bread £2.50
Artisan breads, olive oil & balsamic £3.95
Mix leaves, red onion & tomato £3.50
New potatoes £3.50
Market vegetables £3.50
Hand cut chips £3.95
Skinny fries £3.50

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

HOMEMADE DESSERTS

Rhubarb and molasse Cambridge cream

With tamarin tuile biscuit £5.95

Warm dark Belgian chocolate fondant

with vanilla farmhouse ice-cream £6.25

Almond and pistachio nougat glacé

with British strawberries and red fruit coulis £6.50

Local farmhouse Cheese Selection

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 of 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