

# THE LION AND LOBSTER RESTAURANT MENU



24 Sillwood Street,  
Brighton,  
BN1 2PS

[www.thelionandlobster.co.uk](http://www.thelionandlobster.co.uk)  
01273 327 299  
[reservations@thelionandlobster.co.uk](mailto:reservations@thelionandlobster.co.uk)

Full allergen information available upon request.

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

## **STARTERS**

### **Soup of the Day (v)**

with fresh baked bread £4.50

### **Salt Cod & Chorizo Fishcakes**

with aioli £5.60

### **Honey Creamed Goat's Cheese & Fig Bruschetta (v)**

with olives & pistachio £5.20

### **Smoked Haddock & Rarebit Tartlet**

with soft boiled egg & watercress dressing £5.20

### **Orange, Beetroot & Fennel Mezze (v)**

with crumbled feta, pea and basil falafel & black olive dressing £4.95

### **Baby Squid in Carbonara Sauce**

with pancetta, parmesan & rocket £5.60

### **Horseradish Cured Beef Bresaola**

with aged parmesan, rocket, lemon &

Sussex gold rapeseed oil £5.75

### **Duck Liver & Brandy Parfait**

with confit duck rillettes, sourdough melba toast, apple

& onion marmalade £5.75

## **BOARDS**

*All served with fresh baked bread & olives*

### **Vegetarian Deli Board (v)**

Falafel, mint & honey feta, roasted Mediterranean vegetables, goat cheese & beetroot tart, pesto hummus & harissa dip £10.25

### **Meat Deli Board**

Beef bresaola, chorizo rosario, barbecued ribs, parma ham, rosette salami, ham hock terrine & piccalilli £10.50

### **Fisherman's Board**

Salmon gravlax, smoked mackerel terrine, king prawns, marinated seafood tapas in tomato & basil sauce, haddock & crab Smokey Sussex, cod & chorizo fishcakes & aioli £10.95

## **SALADS**

### **Original Super Foods Salad (v)**

with broccoli, peas, cucumber, feta cheese, pomegranate, toasted seeds, avocados, soy bean & quinoa £9.75

### **Chicken Caesar Salad**

with avocado, bacon, anchovies and croutons £9.95

### **Ham Hock Salad**

with smoked cheddar, apple, celery, crispy soft boiled egg & walnut dressing £9.95

### **Seared Tuna Nicoise Salad**

with new potatoes, green beans, soft boiled egg, peppers and olives £11.95

## VEGETARIAN

### **Sweet Pepper & Basil Risotto (v)**

with bocconcini mozzarella, aubergine & caper caponata £9.95

### **Field Mushroom & Truffle Macaroni Cheese**

with stone baked garlic bread, spinach & rocket salad £8.95

### **Butternut, Lentil & Feta Minted Filo Pastry (v)**

with giant couscous salad, harissa yoghurt & saffron poached fennel £9.95

### **Bean & Sweetcorn Burger (v)**

homemade bean patty with avocado dressing & harissa

served with fries & salad £9.95

(add cheese 75p)

## MEAT

### **Sussex Lamb Shoulder Shepherds Pie**

with market greens £8.95

### **Prime Sussex Beef Burger**

with fries, salad & homemade relish £9.95

(Add cheese and/or bacon for 75p each or BBQ Pulled Pork £1)

### **Cider & Maple Braised Duck Leg**

with roasted apples, mustard mash & green beans £10.95

**7 oz Minute Steak** with fries & salad £10.95

### **Char-grilled 8oz Rib Eye Steak**

with fries & salad £14.95

(Add Sauces: pepper, blue cheese or mushroom £1)

## FISH

### **Harvey's Beer Battered Haddock**

with chips, mushy peas & tartare sauce £8.95

### **Local Catch "Bouillabaisse"**

with steamed rice, aioli & croutons £10.95

### **Pan Fried Silver Mullet & Samphire**

with jersey potatoes, caper & brown shrimp butter £11.95

### **Lime, Ginger & Miso Salmon**

with sweet pickled cucumber, fragrant rice, chilli & soy dipping sauce £9.95

### **HOMEMADE DESSERTS**

**Ferrero Roche Cheesecake** £5.50

**Sticky Toffee Pudding**

with vanilla ice cream £5.25

**Strawberry, Mango & Lime Eton Mess** £5.25

**Apple & Woodland Berry Crumble** with fresh custard £5.25

**Soft Centred Dark Chocolate Pudding** with vanilla ice cream £5.25

**Banoffee Pie** £5.25

**Sussex & French Artisan Cheese** with chutney, crackers and oat cakes £7.25

### **COFFEE**

Espresso £1.60

Irish Coffee £4.20

Double Espresso £2.00

Cappuccino £2.20

Latte £2.30

### **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**

**Clos Dady, 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**

**Maury Grenat (50cl)**

*Roussillon, France*

Deep purple hue and intense fresh fruit aromas from 100% Grenache. The palette is balanced, blending cassis and strawberries with chocolate in a luxuriously rich finish.

**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