

LOBSTER POT

Menu Brunch & Lunch



STARTERS / BAR SNACKS

Smoked Almonds	3
Olives	3
Italian & Spanish Olives in Herbs & Olive Oil	
Bread & Dips	7.50
Buttermilk Brown Scones	
Sourdough Crisps, Labneh, Smoked Almonds, Olives	
Soup of the day	8.50
Chefs special vegetarian soup with Buttermilk Brown Scones	
Cafe cup of soup	4.50
Seafood Chowder	10.00
Smoked Fish, Prawns, Creamy Veloute with Vegetables and Herbs	
Squid	12.50
Wasabi Mayonnaise, Pickled Cucumber	
Chicken Gyoza	10.50
Asian style Chicken and Vegetable Dumplings, Chili Jam, Sweet Soy Dressing	
Classic Prawn Cocktail	14.00
Atlantic Prawns, Marie Rose Sauce, Green Apple	
Wings	12.50
Bbq Sauce & sweet chilli sauce	
Mussels	12.50
Chorizo, White wine and Cream sauce	
Smoked Bacon And Poached Eggs	10.00
Sourdough Toast and garlic cream	
Poached eggs	8.00
Sourdough Toast, Salad and Garlic Cream	
Seasonal Salads	13.50
Selection of three varieties	
Açai with over night oats	7.50

MAINS

Classic Fish and Chips	19
Mushy peas, Tartare Sauce and Skinny Fries	
Seafood Mornay	21
White Fish, Smoked Fish, Prawns, Mashed Potatoes, Wexford Cheddar	
Lobster Linguine	25
Fennel, Carrot, Tomato Ragout	

SIDES

Skinny Fries	3.50
Truffle and Parmesan Fries	6

DESSERTS

Soft serve Ice-Cream Sundae	6.95
Chocolate chip cookies and caramel sauce	
Or	
Brownie and Chocolate sauce	
Or	
Smarties and Sprinkles	
Chocolate Mousse	6.95
Whipped White Chocolate and Milk Chocolate Sauce	
Sticky toffee pudding	6.95
Caramel Sauce, Salted Caramel Ice Cream	
Chocolate Brownie	6.95
Chocolate sauce and Vanilla Ice cream	
Classic Creme Brûlée	6.95

