



NEIGHBOURHOOD

KITCHEN & COCKTAILS

THE £10 LOBSTER MENU

WHOLE LOBSTER (GF, DFO) 10

*drenched in garlic, herb and parsley butter -
no dairy? no butter, no problem*

LOBSTER THERMIDOR (GF) 14.5

*two halves of lobster topped with house
thermidor sauce and parmesan*

LOBSTER MAC N CHEESE 14.5

*rich, creamy lobster and crawfish
mac n cheese*

LOBSTER ROLLS X2 (GFO) 15

*two warm buttered finger rolls filled with lobster,
crawfish and watercress dressed in house
remoulade*

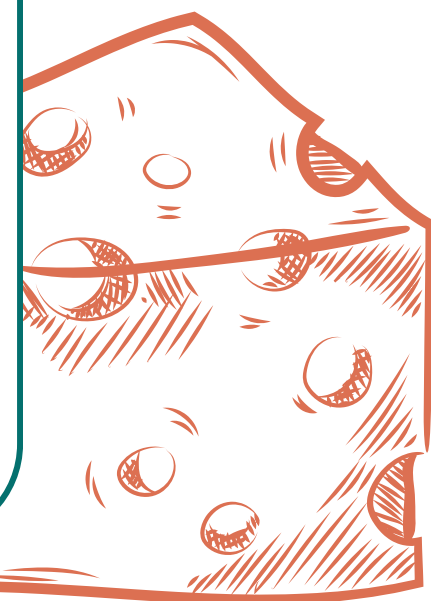
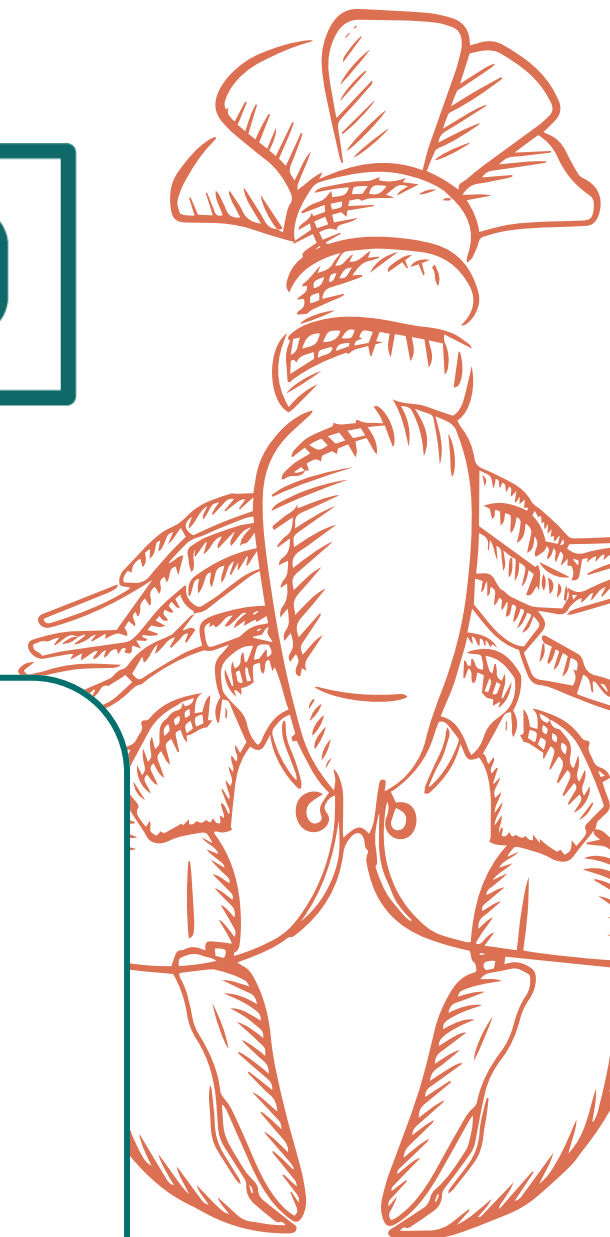
KOREAN INSPIRED SOFT SHELL CRAB BURGER (GFO)

11

*deep fried soft shell crab in a spiced gochugaru batter,
homemade kimchi slaw and sriracha mayo nestled in
our NH branded bun*

VEGAN SHRIMPLESS PO'BOY (VG) 11

*House-battered vegan scampi, iceberg and
homemade remoulade served in a brioche roll*





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SIDES

MAC N CHEESE (V)

7

perfect for sharing

FRIED CORN RIBS (VG, GF) 6.5

*deep fried smoked paprika corn rib-lets with
homemade Brains dark BBQ sauce*

WHITE FISH CROQUETTES 8.5

*three hand-rolled homemade fish croquettes
with lime and kewpie mayo*

BURNT LEEKS* (GF) 7.5

charred leeks served with nduja butter

**A portion of all sales are being donated to
The Burnt Chef Project*

FRIES (GF, VG) 4.5

*seasoned skin on
fries*

SAUCES 3

GARLIC AND HERB BUTTER (V)

CAJUN MAYO (VGO)

HOUSE REMOULADE (V)

BRAINS DARK BBQ SAUCE (VG)

REAPER HOT SAUCE (VG)



THE BURNT CHEF
PROJECT



Support Tudor Barber's mission
to scale Yr Wyddfa (and
beyond!) aiding The Burnt Chef
Project. Scan the QR code to
find out more and donate.