

# SMOKING LOBSTER

## MENU

Our dishes are starter size & we recommend at least 4 dishes including sides.  
They are designed to share if you choose to.

### OMAKASE £75PP

Chef's Selection of Dishes for the Whole Table:  
Edamame - Scallops - Lobster Bisque - Partridge - Cod Loin - Seabass -  
Apple Tart - Umeshu Plum Liqueur

### FISH

Tempura Seafood, Spring Onion Tartare £12  
Steamed Local Bass, Clam & White Soy Dashi, Leek, Chinese Artichoke £16  
Seared Scallops, Thai Green Nage, Tempura Rock Samphire £14  
Szechuan Spiced Lobster Bisque, Toasted Brioche £15  
Kombu Baked Cod Loin, Kaffir Lime Salsa, Yuzu Salad £15

### MEAT

Charsiu Iberico Pork Bao Sliders, Pickled Greens £11  
Teriyaki Ox Cheek Risotto, Ginger, Straw Mushroom £12  
Partridge & Shiitake Gyoza, Katsu Partridge, Split Truffle & Ginger Sauce £13  
Beef Fillet, Radicchio, Ponzu & Thyme Buerre Noisette £15

### VEGETARIAN

Chinese Turnip Cake, Kimchi, Sweet & Sour Asparagus, Quails Egg £9  
BBQ Lions Mane, Fried Potato Dumplings £11  
Shiitake Mushroom Wontons, Mushroom Dashi £10  
Tempura Tenderstem Broccoli, Wasabi Mayo £8  
Katsu Maki Rolls, Red Pepper, Green Mango, Smoked Soy £9

### SIDES

Yuzu Slaw £5  
Furikake Fries, Truffle Mayo £5  
Tenderstem Broccoli, Soy & Sesame £7  
Peanut Noodles £6

**Please See Board For Catch Of The Day & Any Specials**

### SEAFOOD PLATTER FOR TWO (Signature Dish) £125

Pan Fried Local Line Caught Sea Bass & Black Bean, Seared Scallops,  
Tempura King Prawns, Tobiko Katsu Maki, Local Crab & Wasabi,  
Half Miso Grilled Lobster, Furikake Fries, Asian Yuzu Slaw  
(24 hours required for pre-order)

PLEASE INFORM A STAFF MEMBER IF YOU HAVE ANY ALLERGIES  
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL BILLS