
LOBSTER & CHAMPAGNE EVENING

THURSDAY 30TH SEPTEMBER
2 COURSES 39.50

Glass of Champagne on arrival

STARTERS

Homemade duck spring rolls, plum sauce

Salt & pepper crispy squid, spring onion, chilli, lime mayo

Wild mushroom & tarragon fricassee on brioche, white truffle oil & parmesan 

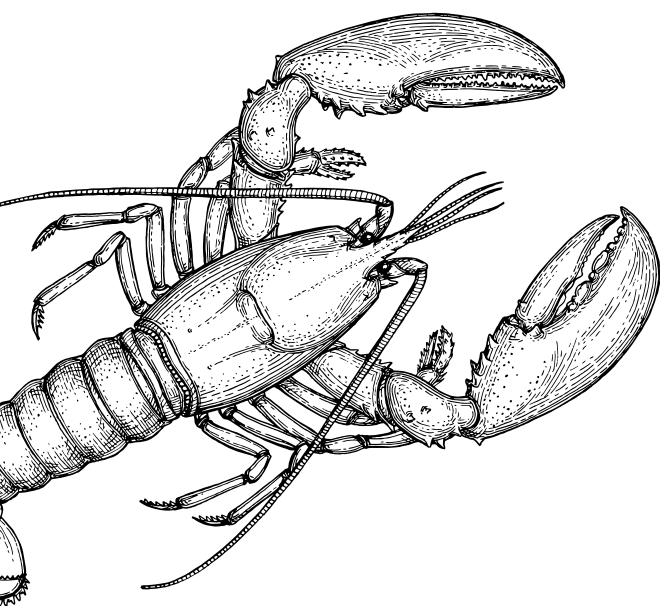
MAINS

all served with salad & fries

Whole lobster thermidor

Whole lobster, garlic butter

Surf and Turf, 8oz rump steak, half lobster



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All menu items are subject to availability. Regrettably we cannot guarantee that any of our items are free from nuts. VAT is included in all prices. A discretionary 10% service charge will be added to parties of 10 or more. All weights are pre-cooked. Gluten free options available, please ask for details.

Seven[®]
Restaurant & Café Bar