

# M E N U

## S M A L L P L A T E S

- 4.5 Edamame, Soy, Sesame, Togarashi
- 15 Tempura Jumbo Tiger Prawn, Ginger, Chilli & Black Vinegar Dressing
- 12.5 Miso Roast Black Cod, Local Crab, Sweetcorn Puree & Shiso Cress Tart
- 9 Chinese Turnip Cake, Butternut, Crispy Sage, Truffle & Goats Cheese Mousse
- 13 BBQ Partridge Breast, Ribbon Noodles, Cloud Ear Mushroom, Partridge Leg Bon Bon
- 13 Local Line Caught Bass Ceviche, Avocado & Wasabi Mousse, Orange & Ginger Gel
- 15 Lobster & Miso Bearnaise Brioche Sesame Toast, Fennel Shavings
- 9 Tempura Broccoli, Pickled Ginger & Wasabi Katsu Maki Rolls

## L A R G E P L A T E S

- MP Half or Whole Robata Grilled Lobster, Miso Garlic Butter, Yuzu Slaw, Salad Fries or New Potatoes
- MP Fish of The Day, Kaffir Lime Salsa, Yuzu Slaw, Salad, Fries or New Potatoes
- 29 Whole Ginger Baked Sea Bass, Black Bean Sauce, Yuzu Slaw, Salad, Fries or New Potatoes
- 25 Tempura Monkfish, Yuzu Tartar, Yuzu Slaw, Salad, Fries or New Potatoes,
- 29 Shell Fish & Ginger Bisque Risotto
- 26 Pork Belly, White Pudding & Ginger Cabbage Dumpling, Potato Terrine, Plum Jus
- 34 Aged Rib Eye Steak, Onion Ring, Yuzu Slaw, Salad, Fries or New Potatoes  
Choice of Sauces - Chimichurri or Miso Bearnaise  
(Surf & Turf - Add Miso Butter Grilled / Tempura Lobster Half or Whole MP  
or Tempura / Szechaun Grilled Jumbo Prawn £15)
- 19 Shimejii Mushroom, Roast Celeriac, Peanut & Chervil Ribbon Noodles

90 **SEAFOOD PLATTER FOR 2**: Whole Baked Black Bean Sea Bass, Seared Scallops, Szechuan King Prawns, Tempura Squid, Dressed White Crab, Tempura Soft Shell Crab Katsu Maki Rolls, Tuna Ceviche, Fries, Yuzu Salad -  
Add Whole or Half Lobster Grilled or Tempura MP

## S I D E S

- |     |                     |     |                   |
|-----|---------------------|-----|-------------------|
| 6   | Tenderstem Broccoli | 4   | Furikake Fries    |
| 4   | New Potatoes        | 6.5 | Autumn Yuzu Salad |
| 6.5 | Peanut Noodles      | 4   | Kimchi            |

**\*\*ALWAYS INFORM A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES\*\***

## DESSERTS

- 10 Valrhona Dark Chocolate Sphere, Espresso Ganache, Hazelnut Crumb
- 9.5 Caramelised Milk Tart, Toasted Oats, Crème Fraîche Sorbet
- 9.5 Pandan Doughnuts, Chocolate Sauce
- 12 Isle of Wight Soft, Buffalo Blue, Tomme de Montagne, Spiced Baby Onion Chutney, Crackers

## HOT DRINKS

- 2.5 Single Espresso
- 3 Single Macchiato / Double Espresso / Americano
- 3.5 Double Macchiato / Cappuccino / Latte / Flat White
- 3.5 T2 English Breakfast Tea / T2 Earl Grey / Chamomile / Fresh Mint Jasmine Tea Pearls / Fresh Ginger & Lemon

## BOOZY DIGESTIFS

- 9 Amaretto Coffee - Amaretto, Black Coffee, Cream
- 10 Japanese Coffee - Toki Whisky, Black Coffee, Demerara Sugar, Cream
- 11 Espresso Martini- Vodka, Espresso, Demerara
- 10 Miso Salt Caramel Espresso Martini - Mermaid Salt Vodka, Miso Caramel
- 11 Yuzushu Ginjo Sake, Akashi-Tai- Japanese Style of Limoncello, Made by Macerating Yuzu Fruit in Ginjo Sake
- 10.5 Shiraume Ginjo Umeshu Sake - Plum Infused Sweet Sake
- 15/70 Anselmi I Capitelli 2018 Dessert Wine - Exquisite Apricot, Peach, Lychee Flavours From Soave, Italy
- 6/7.5 Xeco Fino / Xeco Amontillado Sherry
- 6 LBV Port, Quinta Do Crasto

Whisky Selection Available - Please See Drink Menu

A Discretionary Service Charge of 10% Added To Bills

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# SMOKING LOBSTER

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