

GRILLED LOBSTER WITH GARLIC BUTTER

SERVES 2

When lobster is served this simply, only the very best will do. All of the lobsters we use at The Hive are caught off Burton Bradstock, Freshwater and Weymouth, and are delivered to us each morning by the day boats, which absolutely guarantees their freshness. Unsurprisingly, this dish – which complements the succulent meat with a delicious, herby, garlicky sauce – is one of the most popular on our menu during the summer months.

INGREDIENTS

1 whole lobster	1 lemon, zested and juiced
2 garlic cloves, finely chopped	100g butter
1 bunch parsley, roughly chopped	Pinch Cornish sea salt

- Cook the lobster according to the instructions on page 4.
- To make the sauce, add the garlic, parsley and lemon zest to the butter. Throw in the sea salt and half the lemon juice in, and mix well.
- Cut the cooked lobster in half (see the instructions on page 4) and spoon the garlic butter onto the exposed white meat. Place under a medium grill for a few minutes, until the butter has melted and the lobster meat has been warmed through.
- Serve immediately with salad and a bowl of chips.

