

# SOUTH BEACH

## NIBBLES

Poole Bay Oysters (each) £3.50

Sourdough & Cultured Butter v £5

Petit Lucque Olives vE £4

## STARTERS & SHARERS

Jamaican Pumpkin Soup vE £7  
Finished with coconut cream and coriander

Roasted King Scallops £12.50  
With sudachi dressing and shiso cress

Steamed Cornish Mussels £10  
White wine, garlic and piment d'Espelette sauce

Jumbo King Prawns £14  
Chargrilled with crustacean oil and sea greens

Prawn Cocktail £10  
Iceberg lettuce with avocado mousse  
and a Bourbon Marie Rose sauce

Burrata & Heirloom Tomatoes v £10  
Watercress, balsamic and a sourdough crisp

Baked Camembert v £14  
Garlic and rosemary infused, served with toasted sourdough

Black Truffle & Honey Flat Bread v £16  
Rocket with Pecorino shavings

## MAINS

Big Nic & Fries £16  
Two beef patties with pimento cheese,  
fried onions, pickles, lettuce and  
secret sauce in a sesame seed bun

Tofu Pad Thai vE £16  
Saucy noodles with bell peppers, bean sprouts,  
spring onion, crushed peanuts, coriander and lime  
→ add: Prawns £6 / Chicken £6

Roasted Cauliflower vE £16  
Marinated and served with mutabal,  
pomegranate, coconut yoghurt  
and coriander

Fish & Chips £17.50  
Beer battered with mushy peas  
and tartare sauce

Tagliolini Aglio e Olio v £10  
Garlic, olive oil and chilli  
→ add: Prawns £6 / Chicken £6

Black Truffle Risotto v £16  
With Parmesan  
and shaved truffle

Cajun Grilled Swordfish £19  
On a bed of sweetcorn succotash  
and sweetcorn purée

Lemon Sole £32  
Whole baked with a dulse  
and kombu butter sauce

Baked Atlantic Salmon £21  
Sauteed spinach with steamed turnips  
and a miso beurre blanc

8oz Beef Fillet £39  
Buttered baby potatoes and grilled  
maitake mushrooms with red wine jus

Chicken & Mushroom  
Tarragon Pie £15  
With chestnut mushrooms and a puff pastry lid

10oz Beef Sirloin £24  
Buttered baby potatoes and grilled  
maitake mushrooms with red wine jus

Moroccan Lamb Shoulder for two £40  
With apricot and olive couscous

Roasted Jerk Chicken £19 Half / £32 Whole  
With mashed sweet potato and rice & peas

## SALADS

Cobb Salad £12.50  
Sweet lettuce, a soft-boiled egg, chicken, ham,  
cherry tomatoes, pickled red onion and avocado  
with a blue cheese and lemon vinaigrette

Pear & Fig Salad v £11.50  
Rocket, toasted walnuts and Pecorino shavings  
with a balsamic and honey Dijon vinaigrette

Superfood Salad vE £12.50  
Crunchy kale with sprouted lentils, apple,  
avocado, almonds and pink grapefruit  
→ add: Prawns £6 / Chicken £6

## SIDES

£4.50 each

Triple Cooked Chips | Skinny Fries | Breaded Onion Rings | Caesar Salad | Green Salad  
Seasonal Greens | Simple Pasta | Garlic Pak Choy | Buttered Baby Potatoes

## SUNDAY ROASTS

Sirloin of Beef £17    Loin of Pork and Crackling £16    Roasted Chicken £16    Vegetarian/Vegan Roast £16

All served with homemade gravy, cheesy cauliflower, Yorkshire pudding and all the trimmings.

# SANDWICHES

DAILY 12PM – 5PM

## **Prawns and Crab £8**

With Bourbon Marie Rose sauce  
and rocket on granary loaf

## **BBQ Pork Belly Bao £10**

With crunchy coleslaw and  
coriander in a bao bun

## **Smoked Salmon £8**

With herb cream cheese in a bagel

## **Pastrami £8**

With English mustard, Emmental cheese  
and sauerkraut on rye

## **Old Winchester & Onion Chutney v £7**

On a classic white loaf

# SOUTH BEACH

## SWEETS

### Passion Fruit Pavlova £9

Passion fruit curd, vanilla cream, shortbread crumble, mango sorbet

### Chocolate Layer Cake VE £9

Raspberry sorbet

### Lemon Meringue Pie £9

Crème fraîche sorbet, candied lemon

### Pina Colada £9

Malibu mousse, rum baba, pineapple jelly

### Banana Split £9

Ice cream, whipped cream, cherries & sprinkles

### Strawberry Eton Mess £9

Strawberry jelly, meringue & whipped vanilla

### Cheese Board £12.00

A selection of 5 English cheeses with chutney and pickled cucumber

## LIQUID DESSERTS

### Salted Caramel Espresso Martini £13

Mermaid salted vodka, caramel, Tosolini Expre' espresso liqueur

### Humdinger £13

Black Cow Vodka, Briottet Crème de Cacao Liqueur, lemon curd, egg white, cream, lemon oil

### After Dark £13

Appleton Estate rum, chocolate bitters, Benedictine, Cocchi Vermouth di Torino

### Savoy Old Fashioned £14

Bulleit bourbon, Rumbullion rum, Remy Martin VSOP Cognac, Angostura Bitters, maple syrup

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill and divided between all staff, independently from the business.