

SOUTH BEACH

NIBBLES

Poole Bay Oysters (3) £12

Sourdough & Cultured Butter v £5

Petit Lucque Olives VE £5

STARTERS & SALADS

Baked Camembert v £14

Garlic and rosemary infused,
served with toasted sourdough

Prawn Cocktail £11

Iceberg lettuce with avocado mousse
and a Bourbon Marie Rose sauce

Steamed Cornish Mussels £11

White wine, garlic and piment d'Espelette sauce
→ add: Skinny fries and aioli £5

Jumbo King Prawns £14

Chargrilled with garlic butter, lemon and parsley

Roasted King Scallops £14

Seaweed and herb butter

Burrata & Heirloom Tomatoes v £11

Watercress, balsamic and a sourdough crisp

Caesar Salad £8 / £12

Crunchy romaine lettuce, prosciutto di Parma,
Caesar dressing, Parmesan Reggiano and
rosemary croutons

Cobb Salad £14

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 £8 / £12

Rocket, toasted walnuts and Pecorino shavings
with a balsamic and honey Dijon vinaigrette

SANDWICHES

Smoked Salmon £13

With herb cream cheese in a bagel

DAILY 12PM – 5PM

All served with skinny fries or green salad

Old Winchester & Onion Chutney v £12

On a classic white loaf

Prawns and Crab £13

With Bourbon Marie Rose sauce
and rocket on granary loaf

BBQ Pork Belly Bao £15

With crunchy coleslaw and coriander
in a bao bun

Pastrami £13

With English mustard, Emmental cheese
and sauerkraut on rye

MAINS

Big Nic & Fries £17

Two beef patties with pimento cheese,
fried onions, pickles, lettuce and
secret sauce in a sesame seed bun

Fish & Chips £18

Beer battered with mushy peas
and tartare sauce

Tofu Pad Thai VE £16

Saucy noodles with bell peppers, bean sprouts,
spring onion, crushed peanuts, coriander and lime

10oz Beef Sirloin £26

Buttered baby potatoes and grilled
maitake mushrooms with red wine jus

Baked Atlantic Salmon £21

Sauteed spinach with steamed turnips
and a miso beurre blanc

Tagliolini Aglio e Olio v £12

Garlic, olive oil and chilli

8oz Beef Fillet £39

Buttered baby potatoes and grilled
maitake mushrooms with red wine jus

Cajun Grilled Swordfish £22

On a bed of sweetcorn succotash
and sweetcorn purée

Roasted Cauliflower VE £16

Marinated and served with mutabal, pomegranate,
coconut yoghurt and coriander

Moroccan Lamb Shoulder for two £50

With apricot and olive couscous

Lemon Sole £32

Whole baked with a dulse and kombu butter sauce

Black Truffle Risotto v £18

With Parmesan and shaved truffle

SIDES

£5 each

Triple Cooked Chips | Skinny Fries | Breaded Onion Rings | Green Salad | Seasonal Greens

Garlic Pak Choy | Buttered Baby Potatoes

EXTRA PROTEIN

→ add: Prawns £6 / Chicken £6

SUNDAY ROASTS

SUNDAY 12pm – 3pm

All £18

Sirloin of Beef

Loin of Pork and Crackling

Roasted Chicken

Vegetarian/Vegan Roast

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