# SOUTH BEACH

## MGHTLUNCH

MONDAY - THURSDAY | 12PM - 5PM TWO COURSES & A DRINK £19

## WINE

(125ML)

Prosecco. Mano di Fiori Veneto, Italy

Chardonnay, Les Mougeottes Pays d'Oc, France

Old Clem Merlot, St Clements Farm Paarl, South Africa

> Petit Rosé, Ken Forrester Western Cape, South Africa

### MAIN

Baked Atlantic Salmon

beurre blanc

Cajun Grilled Swordfish Sweetcorn succotash. sweetcorn purée

Roasted Marinated Cauliflower VE Sautéed spinach, steamed turnips, miso Mutabal, pomegranate, coconut yoghurt, coriander

> Black Truffle Risotto V Parmesan, shaved truffle

Grilled Chicken Caesar Salad

Romaine lettuce, Caesar dressing, Parmesan, rosemary croutons

### SOMETHING SWEET

**Fton Mess** 

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.

