

SOUTH BEACH

SIP AND SAVOUR

SOUTH BEACH COCKTAILS

Blood Orange Margarita Tapatio Tequila, fresh lime juice, blood orange purée	£13
THE NICI Spritzer Limoncello Tosolini, Italicus, Briottet Crème De Pêche Liqueur, fresh lime juice, Prosecco, soda water	£13
Cliff View Midori melon liqueur, Yellow Chartreuse, fresh lemon juice, sugar syrup, vegan foamer	£14

DESIGNATED DRIVERS

Sober Punch Pineapple juice, Grenadine, fresh lime juice	£7
Berry Collins Fresh berries, cranberry juice, apple juice, Grenadine, fresh lemon juice	£7

SOMMELIER SUGGESTIONS

	125ml	Bottle	
Champagne Taittinger Brut Réserve Sophistication and balance	£17	£87	
	175ml	250ml	
White Falanghina del Sannio, La Guardiense, Campania, Italy Vibrant and refreshing, offering banana, pineapple and apple alongside bright, tangy acidity	£10	£13	£39
Red Renegade, Ken Forrester, Stellenbosch, South Africa Hint of Grenache's earthy rusticity and Shiraz's noble spice with hints of nutmeg and salty black olive on the finish	£12	£15	£44
Rosé #Lou Côtes de Provence, Peyrassol, Provence, France Small wild berries linger with a hint of juniper. Vivacity of the	£11	£14	£42

NIBBLES

Sourdough, Dorset Sea Salt Butter v	£4
Marinated Olives VE	£5
Fire Roast Smoked Almonds VE	£5
Japanese Fried Chicken spicy mayo	£8
THE NICI Tacos grilled garlic prawn, BBQ beef brisket, avocado corn salsa (One of each)	£16

STARTERS & SALADS

Soup with a View daily homemade soup, sourdough	£10
Pork Belly Bao Buns hoisin ketchup, apple and fennel slaw, shiso cress	£13.50
King Prawn Cocktail pink grapefruit, avocado, creamy Yuzu sauce	£14
Baked Hand Dived Scallops bacon, chilli and lime butter	£18
Pan Fried Buffalo v spiced honey, mesclun salad	£8.50
Caesar Salad lemon chicken paillard, croutons, anchovies	£13.50
Maple Roast Pumpkin and Beetroot Salad VE cardamom coconut dressing	£12.50
Pickled Vegetable and Baby Spinach Salad v Parmesan, sesame miso dressing	£12.50

FROM THE GRILL

Served with Koffmann's chunky chips and mixed salad

40oz Porterhouse Steak	£90
10oz dry-aged Beef Rib-eye	£28.50
Grilled Marinated Pork Chop	£24.50
Whole Grilled Lemon Sole shrimp butter	£32
Lobster Half or Whole THE NICI garlic and herb butter	MP*
SAUCES blue cheese cream / green peppercorn / THE NICI garlic and herb butter	£2.50

CLASSICS

THE NICI 8oz Beef Burger Dorset smoked Cheddar, THE NICI sauce, fries, sesame bun	£17
Fish and Chips cod fillet, Koffmann's chips, minted pea purée, tartare	£18

CREATIONS

Soy Honey Duck Breast Vietnamese style rice noodles	£25
Monkfish Fillet crushed potatoes, Indian spices with baby spinach and curried cauliflower cream	£26
Chicken Breast truffle butter, pancetta gnocchi, wild mushrooms and asparagus	£20
Miso Salmon Fillet charred King oyster mushrooms, pak choi, sweet miso, jasmine rice	£24
Burnt Aubergine VE harissa, lemon and garlic whipped vegan feta, toasted pine nuts and fresh dill	£19
Portobello and Oyster Mushrooms VE butter bean skordalia, tomato relish, Za'atar	£19

ON THE SIDE

Koffmann's Chunky Chips VE	£4
French Fries VE	£4
Mixed Salad VE	£4
Tenderstem Broccoli v hazelnuts and crispy garlic	£4
Roast Sweet Potatoes V chilli and lime butter, sour cream	£4

SOMETHING SWEET

South Beach Tart lemon and lime cream cheese tart, whipped cream, lemon curd	£10
Chocolate Nemesis Cake mascarpone cream, maraschino cherries	£10
Sticky Ginger Banana Cake miso caramel, ginger ice cream	£10
Lang's Rum Roast Pineapple Tatin VE coconut and lemon grass ice cream	£10
Selection of British Cheeses crackers and autumn chutney	£14

V – Vegetarian | VE – Vegan | MP* – Market Price

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.



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