

SOUTH BEACH

2 Courses £25 | 3 Courses £30

STARTERS

Burrata
compressed melon,
violet artichokes, salsa verde

**Pea, Lettuce
and Coconut Soup VE**
mint oil, pea shoots
focaccia crisp

Caesar Salad
cos lettuce, anchovy, brioche,
buttermilk dressing

Asparagus
brown butter mayonnaise, cobnuts and flowers

Lightly Smoked Citrus Salmon
yellow mole sauce, coriander, keta

MAINS

Slow Roast Sirloin of Beef
Yorkshire pudding, carrots,
parsnip, horseradish cream

Half Roast Chicken
Yorkshire pudding, carrots,
parsnip, truffle bread sauce

The Big NIC
Monterey Jack cheese, pickle, fries

Chalkstream Trout
fennel, sea herbs, mussels
and saffron sauce

Pea and Shallot Ravioli VE
summer truffle dressing

SOMETHING SWEET

**Selection of Ice Cream
and Sorbets**

Almond Panna Cotta VE
tea and honey poached apricots

Chocolate Mess VE
salted caramel, chocolate layers, honeycomb

Isle of Wight Blue
quince jelly and crackers

VE – Vegan

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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