

# SOUTH BEACH

## TERRACE MENU

### NIBBLES

Giant Chilli Corn £4

Focaccia Bread £5  
olive oil, balsamic

Nocellara Olives £4

Smoked Almonds £5

### STARTERS

Burrata £10

compressed melon,  
violet artichokes, salsa verde

Tuna Tartare £15

green chilli, avocado,  
pickled radish, coriander

Asparagus £13

brown butter mayonnaise,  
cobnuts and flowers

Lightly Smoked Citrus Salmon £10

yellow mole sauce, coriander, keta

Prawn and Crayfish Cocktail £14

Marie Rose, avocado, gem lettuce

### SALADS

Little Gem and Bacon Jam £8 | £14

preserved lemon, ranch dressing

Caesar £10 | £16

cos lettuce, anchovy, brioche, buttermilk dressing

Isle of Wight Tomato £9 | £15 VE

white balsamic, red onion, cucumber, rocket, basil

ADD:

½ Avocado £3 | ½ Burrata £4 | Grilled Chicken £5

### MAINS

10oz Rib-Eye Steak £33

chimichurri, fries

The Big NIC £18

Monterey Jack cheese, pickle, fries

Pea and Shallot Ravioli £19 VE

summer truffle dressing

Native Lobster £MP\* Half | Whole

garlic butter, fries

Salmon Fillet £25

miso butter sauce, fries

### SIDES

Creamed Sweetcorn £6 VE

pickled jalepeño, coriander

Sweet Potato Mash £6

sumac

Fries £6

Parmesan and truffle

Isle of Wight Tomatoes £6

sherry vinegar, tarragon

Green Bean Salad £6

sour cream, shallots, chervil

VE – Vegan \*MP – Market Price (Subject to Availability)

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.