



SOUTH BEACH

NIBBLES

Giant Chilli Corn £4

Nocellara Olives £5

Smoked Almonds £5

Focaccia Bread £6
olive oil, balsamic

STARTERS

Cauliflower & Truffle Soup £9 VE
focaccia crisp

Burrata £10
compressed cucumber,
violet artichokes, salsa verde

Game Terrine £11
hedgerow compote

Treacle Cured Salmon £12
radish, rye crouton

THE NICI Crab Cake £16
mango, red pepper salsa

Prawn and Crayfish Cocktail £14
Marie Rose, avocado, gem lettuce

SALADS

Little Gem and Bacon Jam £9 | £14
preserved lemon, ranch dressing

Caesar £11 | £16
cos lettuce, anchovy, brioche,
buttermilk dressing

Isle of Wight Tomato £10 | £15 VE
white balsamic, red onion, cucumber,
rocket, basil

ADD:

1/2 Avocado £3 | 1/2 Burrata £4 | Grilled Chicken £5

MAINS

Corn Fed Chicken Breast £20
couscous succotash, verbena harissa

Lobster and Crayfish Linguine £31
spicy arrabiata, shellfish cream, basil oil

Ale Battered Haddock and Chips £19
peas, chunky tartar

Sea Bass Fillet £24
fennel, sea herbs, mussels and saffron sauce

Pumpkin and Sage Tortellini £19 VE
truffle dressing, pine nuts

FROM THE GRILL

SERVED WITH FRIES

10oz Rib-Eye Steak £35
chimichurri

Native Lobster £MP*
Half | Whole
garlic butter

Pork Chop £24
grain mustard sauce

The Big NIC £18
Monterey Jack cheese, pickle

Salmon Fillet £25
lemon butter sauce

SIDES

Creamed Sweetcorn £6 VE
pickled jalepeño, coriander

Truffle Mash £6

Fries £6
Parmesan and truffle

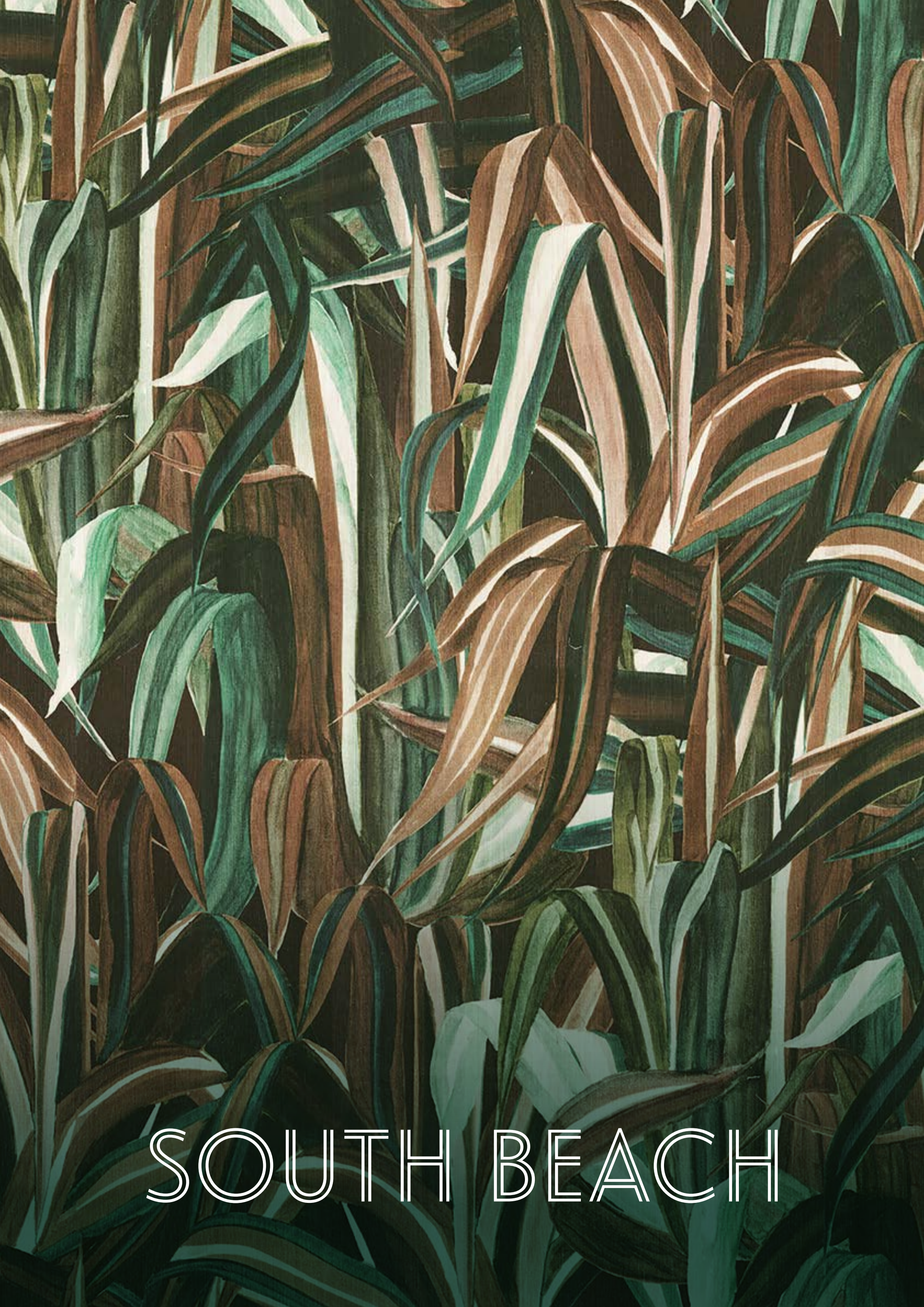
Isle of Wight Tomatoes £6
sherry vinegar, tarragon

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.





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