

## SOUTH BEACH

– NIBBLES ———

Giant Chilli Corn £4

Nocellara Olives £5

Smoked Almonds £5

Focaccia Bread £6 olive oil, balsamic

STARTERS

Cauliflower and Truffle Soup £9 VE

foccacia crisp

Burrata £11

clementine, babaganoush, winter leaf

Crispy Pork £11

piccalilli purée, pickles

Caesar £11 | £16

cos lettuce, anchovy, brioche, buttermilk dressing ADD: Prawn £6 | Grilled Chicken £5

Salt Baked Heritage Beetroot £10 VE

mustard and white balsamic, pear, pecan, basil

Treacle Cured Salmon £13

radish, rye crouton

THE NICI Crab Cake £16

mango, red pepper salsa

Prawn and Crayfish Cocktail £14

Marie Rose, avocado, gem lettuce

MAINS

Corn Fed Chicken Breast £22

truffle mash, creamed leek, chicken butter sauce

Lobster and Crayfish Linguine £32 spicy arrabbiata, shellfish cream, basil oil

Ale Battered Haddock and Chips £19

peas, chunky tartar

Cod Fillet £26

white beans, mussels, mushroom, coconut curry sauce

Pumpkin and Sage Ravioli £20 ve

truffle dressing, pine nuts

FROM THE GRILL

SERVED WITH FRIES

10oz Dry Aged Rib-Eye Steak £36

chimichurri

The Big NIC £18

Monterery Jack cheese, pickle

Native Lobster £MP\* Half | Whole

thermidor or garlic butter

Pork Chop £25

grain mustard sauce

Salmon Fillet £24

lemon butter sauce

SIDES

Tenderstem Broccoli £6

Truffle Mash £6

Fries £6

Mixed Leaf Salad £6 sherry vinegar

Creamed Sweetcorn £6 VE pickled jalepeño, corjander

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.

