



SOUTH BEACH

NIBBLES

Giant Chilli Corn £4

Nocellara Olives £6

Smoked Almonds £6

Focaccia Bread £7
olive oil, balsamic

STARTERS

Celeriac & Pear Soup £10 VE
truffle, focaccia crisp

Burrata £11
clementine, babaganoush, winter leaf

Game Terrine £12
mulled wine gel, brioche

Caesar £12 | £19
cos lettuce, anchovy, brioche, buttermilk dressing
ADD: Prawn £6 | Grilled Chicken £5

Salt Baked Heritage Beetroot £11 VE
mustard and white balsamic,
pear, pecan, basil

Sloe Gin Cured Salmon £13
blini, crème fraîche, keta

THE NICI Crab Cake £16
mango, red pepper salsa

Prawn and Crayfish Cocktail £15
Marie Rose, avocado, gem lettuce

MAINS

Corn Fed Chicken Breast £22
truffle mash, creamed leek, chicken butter sauce

Bacon Wrapped Turkey Parcel £24
roast potatoes, sprouts, carrot, parsnip

Lobster and Crayfish Linguine £35
spicy arrabiata, shellfish cream, basil oil

Ale Battered Haddock and Chips £21
peas, chunky tartar

Sea Bass £26
crushed new potatoes, cavolo nero,
seaweed butter

Pumpkin and Sage Ravioli £20 VE
sage and winter squash sauce, toasted seeds

FROM THE GRILL

SERVED WITH FRIES

10oz Dry Aged Rib-Eye Steak £38
chimichurri

Native Lobster £MP*
Half | Whole
thermidor or garlic butter

Pork Chop £27
grain mustard sauce

The Big NIC £19
Monterey Jack cheese, pickle

Salmon Fillet £26
lemon butter sauce

SIDES

Tenderstem Broccoli £6

Truffle Mash £7

Fries £6

Mixed Leaf Salad £6
sherry vinegar

Creamed Sweetcorn £6 VE
pickled jalepeño, coriander

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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