

SOUTH BEACH

2 Courses £27 | 3 Courses £35

STARTERS

Burrata
clementine, babaganoush,
winter leaf

Celeriac & Pear Soup VE
truffle, foccacia crisp

Caesar Salad
cos lettuce, anchovy, brioche,
buttermilk dressing

Game Terrine
mulled wine gel, brioche

Sloe Gin Cured Salmon
blini, crème fraiche, keta

MAINS

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

Bacon Wrapped Turkey Parcel
Yorkshire pudding, carrots,
parsnip, cranberry sauce

The Big NIC
Monterey Jack cheese, pickle, fries

Salmon Wellington
tenderstem broccoli,
lemon butter sauce

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

SIDES

Braised Red Cabbage £4

Large Truffle Cauliflower Cheese £8

SOMETHING SWEET

**Selection of Ice Cream
and Sorbets**

Cafe Latte Panna Cotta VE
almonds, cocoa foam

Isle of Wight Blue
pickled walnut

Christmas Pudding
brandy cream

Glazed Chocolate Layer Cake
vanilla whipped cream

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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