



SOUTH BEACH

ROOM SERVICE

Available Monday - Saturday. Served 12pm - 9pm.

To order please call 5901
£5 TRAY CHARGE APPLIES

NIBBLES

Giant Chilli Corn £4

Nocellara Olives £6

Smoked Almonds £6

Focaccia Bread £7
olive oil, balsamic

STARTERS

Cauliflower & Truffle £10 VE
focaccia crisp

Burrata £11
clementine, babaganoush, winter leaf

Crispy Pork £12
piccalilli purée, pickles

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

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

Treacle Cured Salmon £13
blini, crème fraiche, keta

MAINS

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

Ale Battered Haddock and Chips £21
peas, chunky tartar

Pumpkin and Sage Ravioli £20 VE
truffle dressing, pine nuts

10oz Dry Aged Rib-Eye Steak £38
fries, chimichurri

The Big NIC 'n' Fries £19
Monterey Jack cheese, pickle

Salmon Fillet £26
fries, 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

LATE NIGHT

Served 9pm-6am

Sweet Potato, Chickpea and Spinach Curry £20

Beef Lasagne £22

DESSERTS

Crème Brûlée £8
pear and cinnamon texture

Cafe Latte Panna Cotta £8 VE
almonds, cocoa foam

Selection of Ice Cream and
Sorbet £6

Dark Chocolate and Orange
Ganache £9
milk chocolate cream, blood orange sorbet

Cheese
1 for £5 | 2 for £9 | 3 for £13
Isle of Wight Blue,
Lincolnshire Poacher, Tunworth
seasonal paste and crackers

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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