

SOUTH BEACH

2 Courses £27 | 3 Courses £35

STARTERS

Burrata

clementine, babaganoush,
winter leaf

Game Terrine

brioche,
hedgerow compote

Prawn and Crayfish Cocktail (£5 Supplement)

Marie Rose, avocado, gem lettuce

Cauliflower & Truffle Soup VE

focaccia crisp

Crispy Pork

piccalilli purée, pickles

Treacle Cured Salmon

blini, crème fraiche, keta

MAINS

Slow Roast Sirloin of Beef

Yorkshire pudding, carrots,
parsnip, horseradish cream

Half Roast Chicken

Yorkshire pudding, carrots,
parsnip, truffle bread sauce

The Big NIC

Monterey Jack cheese, pickle, fries

Salmon en Croûte

tenderstem broccoli,
lemon butter sauce

Pumpkin and Sage Ravioli VE

truffle dressing, pine nuts

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

Sticky Toffee Pudding
clotted cream ice cream

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

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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