



SOUTH BEACH

NIBBLES

- Smoked Almonds £5
- Green Olives £6
- Grilled Focaccia £8
- S 'n' P Calamari £10
- Tempura Prawns £9

STARTERS

- Zucchini Cannelloni £9 VE
vegan feta, pea, pesto blush
- South Coast Scallops £5ea
baked in the shell, garlic butter, herb crumb
- Prosciutto di Parma £12
burrata, summer peach, pine nut, basil
- Prawn and Crayfish Cocktail £16
Marie Rose, avocado, gem lettuce
- The Nici Crab Cake £17
pickled fennel, brown shrimp, citrus sauce

SALADS

- Caprese £13 | £20
Isle of Wight tomatoes, burrata,
pickled kumquat
- Caesar £11 | £18
cos lettuce, anchovy, focaccia croutons,
buttermilk dressing
- Crab £17 | £24
picked white meat, charred pomelo,
Florida slaw, citrus mayo
- Add:
Crayfish £6 | Chicken £5 | Avocado £4

MAINS

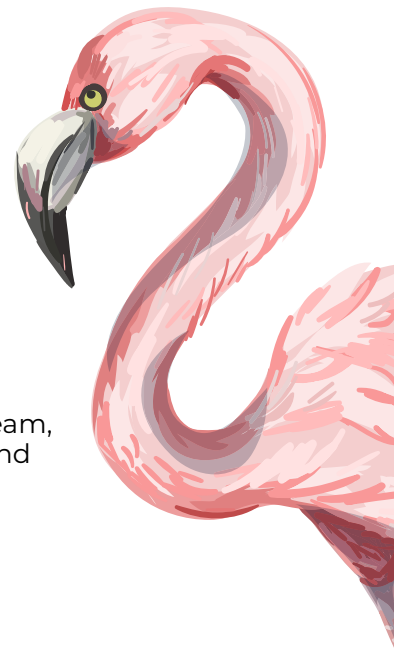
- Moules Marinière £19
chardonnay, shallot, garlic
- Chicken Parmigiana £21
Parma ham, torn mozzarella, pomodoro
- Plaice, Crab Hash £24
zucchini, Champagne sauce
- Atlantic Fish and Chips £22
mushy peas, tartare sauce
- Lobster & Crayfish Pappardelle £35
cream bisque, wild garlic oil
- Cioppino Fish Stew £27
rich tomato, mixed shellfish, saffron aioli

FROM THE GRILL

- Served with Fries
- Churrasco Hanger Steak £28
served pink, green peppercorn sauce,
pico de gallo
- Pork Chop Gratin £25
Monterey Jack cheese, apple
- 10oz New York Strip £36
chimichurri
- The Big NIC £19
cheese, burger sauce, pickle
- The Big VEGAN £19 VE
jerk cauliflower, BBQ sauce, Miami slaw

SIDES

- Broccolini £8
chilli, garlic, almond
- Fries £6
add parmesan & truffle oil £2
- Baby Potatoes £6
mint
- Isle of Wight Tomatoes £7
red onion, salsa verde
- Corn on the Cob £7
garlic butter



*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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