

SOUTH BEACH

2 Courses £27 | 3 Courses £35

STARTERS

Pea and Truffle Soup
foccacia crisp

Duck Terrine
orange and fennel chutney,
brioche

S 'n' P Calamari
citrus mayonnaise

Prosciutto di Parma
burrata, summer peach, pine nut,
basil

Prawn and Crayfish Cocktail
Marie Rose, avocado, gem lettuce
(£5 Supplement)

Caprese Salad
Isle of Wight tomatoes, burrata,
pickled kumquat

MAINS

Overnight Roasted Beef
Yorkshire pudding, carrots,
parsnip, horseradish cream

Salmon en Croûte
broccolini, lemon butter sauce,
baby potatoes

Half Roast Chicken
Yorkshire pudding, carrots,
parsnip, truffle bread sauce

The Big NIC
Monterey Jack cheese, pickle, fries

Plaice, Crab Hash
zucchini, Champagne sauce

Roast Nut Loaf
broccolini, carrots, parsnip,
vegan gravy

SIDES

Hispy Cabbage, Bacon Lardons £4

Large Truffle Cauliflower Cheese £8

SOMETHING SWEET

Selection of Ice Cream
and Sorbets
summer berries

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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