



SOUTH BEACH

MIDWEEK MENU

2 COURSES £24 | 3 COURSES £29

NIBBLES

Smoked Almonds £5

Green Olives £6

Grilled Focaccia £9

Buttermilk Chicken £8

Tempura Prawns £11

STARTERS

Squash Soup VE
vegan goats cheese, crispy sage

Pastrami
bourbon glaze, mixed beets,
arugula salad

Crayfish Caesar
cos lettuce, anchovy,
croutons, buttermilk dressing

x3 South Beach Scallops (£6 supp.)
baked in the shell, garlic butter,
herb crumb

THE NICI Crab Kiev (£5 supp.)
white crab, pickled fennel,
brown crab butter, key lime aioli

MAINS

Eggplant Milanese VE
saffron rice, katsu sauce

Pan Roast Chicken
wild mushrooms, potato gnocchi

Sea Bass
sauté new potatoes, broccolini

Crab Linguine (£9 supp.)
white & brown crab, chilli, garlic,
chardonnay, lemon

Hanger Steak (£9 supp.)
green peppercorn sauce,
truffle fries

SWEETS

Apple Crumble Pie

Ice Cream & Winter Berries

Tropical Knickerbocker VE

SIDES

Broccolini Caesar £9
anchovy buttermilk dressing

Fries £6 VE
add parmesan & truffle oil £2

Baby New Potatoes £6
herb butter

XL Mac 'n' Cheese £12
lobster thermidor (to share)

House Salad £6 VE
ranch vinaigrette

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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