

SOUTH BEACH

FESTIVE MIDWEEK MENU



2 COURSES £32 | 3 COURSES £39

NIBBLES

Smoked Almonds £5

Green Olives £6

Grilled Focaccia £9

Buttermilk Chicken £8

Pigs in Blankets £9

Tempura Prawns £11

STARTERS

Heritage Beetroot VE
whipped vegan feta, hazelnut,
pickled kumquats

Sloe Gin Cured Salmon
blini, pickled blackberries,
crème fraîche, horseradish

Game Terrine
mini brioche, mulled wine
chicory & truffle salad

MAINS

Winter Squash Risotto VE
roast squash, toasted pine nuts,
crispy sage

Plaice
saffron potatoes, Atlantic prawns,
warm tartare sauce

Bacon Wrapped Turkey Parcel
fondant potato, truffle bread sauce,
pig in blanket, roasted root vegetables

SWEETS

Christmas Pudding
brandy custard

Dark Chocolate Tart
black cherry, crème fraîche

British Cheese
seasonal chutney, crackers

SIDES

Broccolini £9
rapeseed oil, smoked sea salt

Fries £6 VE
add parmesan & truffle oil £2

Baby New Potatoes £6
herb butter

XL Mac 'n' Cheese £14
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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