



# SOUTH BEACH

## MIDWEEK MENU

2 COURSES £22 | 3 COURSES £27

### 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

Plaice  
saffron potatoes, Atlantic prawns,  
warm tartare sauce

Pan Roast Chicken  
wild mushrooms, potato gnocchi

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 £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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