

SUNDAY MENU

WELCOME TO 81 BEACH STREET

We pride ourselves in using locally sourced ingredients at every opportunity, creating flavoursome dishes – perfectly paired with each season

Starters

Sicilian noccerella olives.	4.9
Bread board for 2 <small>v,g,gfo.</small>	8.9
<small>Warm sourdough & olive focaccia, black olive tapenade, herb oil and balsamic</small>	
Crayfish prawn cocktail, cayenne Marie-rose sauce, warm sourdough <small>g, gfo</small>	12.5
Panko breaded Brie, sweet chilli jam & honey roast peanuts <small>n g</small>	7.5
Soup of the day, warm sourdough <small>g, gfo,v.</small>	6.5
Butternut squash dhal, mango chutney & poppadom. <small>ve</small>	7.2

CHEF'S SPECIALS

Whole baked catch of the day, parsley crushed new potatoes, roasted fennel & lemon	Market Price
6oz fillet steak, triple cooked chips, Kentish watercress & cherry tomatoes <i>Add garlic butter or peppercorn sauce</i>	33.9 2.3
Classic 6oz Beef Burger, brioche bun, onions, baby gem, beef tomato, gherkin, red cabbage & beetroot slaw & fries <small>g</small> <i>Add cheddar or smoked bacon</i>	13.9 1.8
Walnut crusted celeriac, gratin potato, savoy, stilton cream <small>n, g</small>	14.5

ROASTS

Aged roasted sirloin	19.5
Roast pork loin & crackling	17.3
Garlic and herb roasted chicken	16.5
Mediterranean vegetable & pearl barley <small>v, g</small>	14.5

All roasts are served with:

Roast potatoes
Yorkshire pudding g
Pork stuffing g
Gravy g

Sharing platter for the table:

Root vegetable & tarragon puree
Cauliflower cheese in stilton sauce
Honey roasted parsnips
Buttered peas

DESSERTS

6.5

Praline cheesecake & crushed hazelnuts <small>n g v</small>	
chocolate orange mousse, shortbread <small>g v</small>	
lemon curd pannacotta, meringue & berry compote	
Kentish blue, Sussex chilli marble, Canterbury Ashmore cheddar, Sussex brie, Merlot onion marmalade, grapes & crackers <small>g, v</small>	9.5
Ice cream scoops	2.0
- vanilla	
- Mint choc chip	
- Brandy	
- Pina colada sorbet	

COFFEES/LIQUEUR

Espresso	2.3
Macchiato	2.4
Latte	2.4
Cappuccino	2.8
Flat White	2.4
Hot chocolate	2.7
Mocha	3.1
Pot of Tea	2.5
Ask for selection	

LIQUEURS:

Amaretto Disaronno	3.5
Cointreau	3.5
Limoncello	4.5
Tia maria	3.5
Baileys (50ml)	4

LIQUEUR COFFEES:

Irish coffee	5.5
French coffee	5.8
Calypso coffee	5.6
Cockburns fine ruby port	4.5
Taylors lbv port	4.9
Courvoisier vs cognac	3.8
Hine rare vsop cognac	8.8
Lagavulin single malt 16yo	7.9