

# M E N U

## WELCOME TO 81 BEACH STREET

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

### NIBBLES

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Sourdough, herb oil & balsamic <small>g, gfo, v</small>	2.2
Beetroot & roasted garlic hummus, pumpkin & sesame seeds, pine nuts & crostini <small>ve</small>	4.9
Kalamata & Sicilian olives with basil oil <small>ve</small>	4.9
Bread board for 2 <small>v, gfo, v</small>	7.9
<small>Warm sourdough &amp; olive focaccia, pumpkin sesame seeds roasted garlic &amp; beetroot hummus, herb oil &amp; balsamic</small>	

### TO START

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Soup of the day, warm sourdough & butter <small>v, gfo, veo</small>	6.8
Potted crab & crème fraiche, chili butter & charred sourdough <small>g, gfo</small>	9.9
Sesame panko cauliflower, crunchy Asian salad, pickled ginger, chilli, lime & wasabi <small>ve, g</small>	7.9
Pan seared scallops, broad bean, cucumber & grapefruit	14.9
Sea salted heritage tomatoes, bocconcini, basil, red pepper coulis & pine nuts <small>v, veo</small>	7.9
Mezze Platter – Parma ham, salami Milano, bocconcini, basil oil, kalamata olives, sundried tomato chutney & focaccia <small>g, gfo</small>	11.5/23
Seaside Platter – Shell on prawns, cockles, panko squid, smoked mackerel pate, saffron dip & crostini <small>g, gfo</small>	11.5/23

### SIDES

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4.5

Triple cooked chips <small>ve</small> / Fries <small>g, ve</small>	
Rocket, parmesan & balsamic salad <small>v</small>	
Baby leaf, cucumber & tomato salad <small>ve</small>	
Celeriac & tarragon coleslaw <small>v</small>	
Roasted broccoli & garlic butter <small>v</small>	
Truffle & parmesan triple cooked chips	6

### TO FOLLOW

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King prawn & squid risotto, chorizo, saffron & roasted peppers	22.5
Whole baked catch of the day, dill crushed potatoes & pickled vegetable salad	Market Price
Korean sticky pork belly, sesame rice pak choi, broccoli, cashews & gochujang sauce <small>n, g</small>	17.9
Vegan Feta Salad Bowl – Roasted sweet potato, courgette, broccoli, charred sourdough & red pepper coulis <small>ve, g, gfo</small>	15.5
Grilled seabass fillet, gratin potato, capers, courgette ribbons, saffron crème fraiche	20.9
Lemon roasted chicken breast, sweet potato wedges, celeriac coleslaw & harissa yoghurt	16.5
Caramelised red onion & goats' cheese Tart Tatin, sweet potato, rocket & tomato chutney <small>v, g, veo</small>	14.9

### STEAKS

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From our char-grill cooked to your liking with cherry tomatoes, Kentish land cress & triple cooked chips

6oz Rump	17.9
8oz Sirloin	24.9
6oz Fillet	33.9
Add peppercorn sauce <small>g</small>	2.5
Add garlic butter	2.5

### BURGERS

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The Classic <small>g, gfo</small>	14.2
6oz char-grilled Beef burger & fried onions	
Panko Halloumi <small>g, v</small>	14.9
Pickled jalapenos & tomato chutney	
The Korean <small>g</small>	15.9
Sticky pork belly, spring onion & chilli	
Add smoky bacon or cheddar	1.8
All with soft brioche bun, baby gem, beef tomato, gherkin, celeriac & tarragon coleslaw & fries <small>g</small>	

## DESSERTS

7.5

Homemade ice cream palette  
(all flavours below) g, v

Summer berry pavlova, Chantilly cream &  
crushed pistachios v, n

Lemon curd cheesecake, honeycomb,  
raspberry & lemongrass sorbet v, g

Chocolate mousse, Kent coffee ice  
cream, kirsch cherries & rocky road g, v, veo

Café Affogato 5.5  
Vanilla ice cream, crushed hazelnuts & espresso n

British Cheeseboard g, gfo, v 9.9  
Brighton blue, Sussex brie, Canterbury Ashmore  
cheddar, chilli marble cheddar, grapes, crackers  
& quince jelly

Ice creams & sorbets 2 per  
– Vanilla pod scoop  
– Strawberry milkshake  
– Kent coffee  
– Raspberry & lemon grass sorbet ve  
– Vegan vanilla & oat milk

## DESSERT WINES

De Bortoli Vat 5 Botrytis Semillon 2015 50ml | Bottle  
4.5 | 34  
*Australia* – Matured in oak, with flavours of citrus,  
apricot and honey.

Muscat De Beaume De Venises 2012 6 | 46  
*France* – Rich with flavours of honey, dried apricot  
and raisins.

## KIDS

8.9

Two courses served with a drink of your  
choice – glass of milk, squash (lime, orange,  
or blackcurrant)

### MAINS:

- Cod goujons, fries & peas g
- Hot dog, fried onions & fries g
- Mac & cheese v, g

### DESSERTS:

- 2 scoops of homemade ice cream v
- 3 mini vanilla ice cream cones, mini  
marshmallows & chocolate sprinkles g
- Strawberry milkshake ice cream, meringue  
& popping candy sundae

## COFFEES/LIQUEUR

Espresso	2.8
Macchiato	3.0
Latte	3.3
Cappuccino	3.3
Flat White	3.3
Hot chocolate	3.3
Mocha	3.3
Pot of Tea	3.0
Ask for selection	

### LIQUEURS:

Amaretto Disaronno	4.0
Cointreau	4.0
Limoncello	4.5
Tia maria	4.0
Baileys (50ml)	4.5

### LIQUEUR COFFEES:

Irish coffee	6.6
French coffee	6.6
Calypso coffee	6.6

Cockburn's fine ruby port	4.5
Taylors lbv port	5.5
Courvoisier vs cognac	4.5
Hine rare vsop cognac	8.8
Lagavulin single malt 16yo	7.9

## Allergies & dietary requirements

*We cater for a wide range of allergies and dietary  
requirements, please speak to a team member  
before ordering.*

81 Beach  
Street

V – Vegetarian | VE – Vegan | VEO – Vegan Option | G – Gluten | GFO – Gluten Free Option | N – Nuts  
If you have any allergies or intolerances, please let the team know. We're a cashless venue,  
accepting all major card payments | 01304 368136 | us@81beachstreet.co.uk