

Welcome to

81 Beach Street

To Start

Soup of the day warm sourdough <small>veo, gfo</small>	7.7
Chicken liver parfait tomato chutney, herb crostini <small>gfo</small>	9.2
Wild mushroom sourdough spinach, basil pesto <small>v, veo, gfo</small>	8.9
Steamed mussels white wine, garlic, parsley, sourdough <small>gfo</small>	10.5
Seared scallops chorizo, spiced couscous	14.9
Chargrilled pigeon breast parsnip puree, pickled blackberries <small>gf</small>	9.5

To Follow

Venison steak pan fried potatoes, charred spring greens, red wine & juniper jus <small>gf</small>	22.5
Whole baked catch of the day herb new potatoes, fennel & tarragon salad, gremolata <small>gf</small>	Market price
Grilled seabream crab arancini, samphire, crushed herb potatoes, lemon butter sauce <small>gf</small>	24.9
Roasted chicken breast lemon & thyme mash, buttered savoy, chicken veloute <small>gf</small>	21.0
Wild mushroom risotto caramelised leeks, miso butter <small>gf, ve</small>	16.0
Aubergine schnitzel charred green beans, creamed mashed potatoes, salsa verde <small>veo, gf</small>	18.5
Steamed mussels white wine, garlic, parsley, sourdough <small>gfo</small>	21.0

Please let us know if you have any allergies or special dietary requirements.

Our chefs are more than happy to suggest alternatives where possible.

Nibbles

Docker Bakery sourdough herb oil, balsamic <small>gfo, v</small>	2.6
Red pepper, smoked paprika & cumin hummus crostini <small>gfo, ve</small>	5.5
Kalamata & Sicilian olives basil oil <small>ve, gf</small>	5.5
Bread board for 2 warm sourdough & olive focaccia, pumpkin sesame seeds, red pepper, smoked paprika & cumin hummus, herb oil & balsamic <small>gfo, v</small>	9.0

Steak

6oz Rump <small>gf</small>	20.2
8oz Sirloin <small>gf</small>	27.8
6oz Fillet <small>gf</small>	37.4
Garlic butter <small>gf</small> , Peppercorn sauce <small>gf</small> ,	2.8

All with triple-cooked chips, tomato & parmesan salad

Burgers

The Classic <small>gfo</small> 6oz beef burger	16.3
The Veggie <small>v, gfo</small> beetroot & chickpea burger, red pepper, smoked paprika & cumin hummus	16.7
The Cajun <small>gfo</small> chargrilled cajun chicken breast, harissa mayo	16.7
Add smoky bacon or cheddar	2.0

All with soft brioche bun, baby gem, beef tomato, gherkin,
red cabbage & beetroot slaw, fries

Sides

Triple-cooked chips / fries <small>v, gfo</small>	4.7
Garlic green beans & almonds <small>n, v, veo, gf</small>	5.6
Rocket, parmesan & balsamic salad <small>v, gf</small>	4.7
New potatoes, gremolata dressing <small>ve, gf</small>	4.7
Red cabbage & beetroot slaw <small>v, gf</small>	4.7
Truffle & parmesan triple-cooked chips <small>gfo</small>	6.4

Desserts

Apple & pear crumble vanilla custard (make it vegan with our vegan ice cream) <small>gf, v, veo</small>	9.0
Dark chocolate brownie pistachio ice cream <small>gf, n, v</small>	9.5
Lemon curd cheesecake lime sorbet <small>v</small>	8.5
Vanilla crème brûlée thyme shortbread biscuit <small>gfo, v</small>	9.0
Café affogato vanilla ice cream, crushed hazelnuts & espresso <small>n, v, gfo</small>	7.0
British cheeseboard <small>gfo, v</small> Brighton blue, Sussex brie, Canterbury Ashmore cheddar, chilli marble cheddar, grapes, crackers & quince jelly	10.4
Ice creams & sorbets	2.5 <small>per scoop</small>
Vanilla <small>gf</small>	
Pistachio <small>n, gf</small>	
Chocolate chip <small>gf</small>	
Strawberry <small>gf</small>	
Vegan vanilla & coconut <small>ve, gf</small>	
Mango sorbet <small>gf</small>	
Raspberry sorbet <small>gf</small>	
Lime sorbet <small>gf</small>	

Dessert Wines

De Bortoli Vat 5 Botrytis Semillon 2015, Australia Matured in oak, with flavours of citrus, apricot and honey	
50ml	4.6
Bottle	34.9
Muscat de Beaume de Venises 2012, France Rich with flavours of honey, dried apricot & raisin	
50ml	6.2
Bottle	47.2

After Dinner Drinks

Amaretto Disaronno	4.2
Cointreau	4.2
Limoncello	4.8
Tia Maria	4.2
Baileys (50ml)	4.7
Cockburn's fine ruby port	4.8
Taylors lbv port	5.7
Courvoisier vs cognac	4.7
Remy Martin vsop cognac	5.4
Lagavulin single malt 16yo	6.8

Kids

Two courses and a drink of your choice: glass of milk or squash (orange, blackcurrant or lime) 9.1

Mains

- 4oz beef burger, fries gfo
- Cod goujons, fries & peas gf
- Mac & cheese v

Desserts

- 2 scoops of ice cream v, gf
- Chocolate brownie, vanilla ice cream gf
- Strawberry milkshake ice cream, meringue & marshmallow sundae gf

Coffees

Espresso	3.2
Macchiato	3.4
Hot chocolate	3.5
Mocha	3.7
Latte	3.7
Cappuccino	3.7
Flat white	3.7
Pot of tea (ask for selection)	3.4

Liqueur Coffees

Irish - Jameson Whiskey	7.8
Calypso - Tia Maria	7.9
French - Courvoisier VS Brandy	8.4

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