

# Welcome to

# 81 Beach Street

## To Start

<b>Soup of the day</b> warm sourdough <small>veo, gfo</small>	7.7
<b>Chicken liver parfait</b> tomato chutney, crostini <small>gfo</small>	9.2
<b>Wild mushroom sourdough</b> spinach & basil pesto <small>v, veo, gfo</small>	9.5
<b>Steamed mussels</b> white wine, garlic, parsley, sourdough <small>gfo</small>	10.5
<b>Seared scallops</b> chorizo, spiced couscous	14.9
<b>Ham hock, cheddar &amp; leek croquettes</b> mustard mayo	9.5

## To Follow

<b>Venison stew</b> wild mushrooms, fennel, pan fried potatoes & cavalo nero <small>gf</small>	22.5
<b>Whole baked catch of the day</b> herb new potatoes, samphire salad, gremolata <small>gf</small>	Market price
<b>Grilled seabream fillet</b> crab arancini, samphire, crushed herb potatoes, lemon butter sauce <small>gfo</small>	24.9
<b>Roasted chicken breast</b> lemon & thyme mash, seasonal greens, chicken veloute <small>gf</small>	21.0
<b>Wild mushroom risotto</b> caramelised leeks, miso butter <small>gf, ve</small>	16.0
<b>Aubergine schnitzel</b> ratatouille, saffron mash, salsa verde <small>veo, gf</small>	18.5
<b>Steamed mussels</b> 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

<b>Docker Bakery sourdough</b> herb oil, balsamic <small>gfo, v</small>	2.6
<b>Red pepper, smoked paprika &amp; cumin hummus</b> crostini <small>gfo, ve</small>	5.5
<b>Sicilian &amp; green olives</b> lemon & olive oil <small>ve, gf</small>	5.5
<b>Bread board for 2</b> warm sourdough & ciabatta, red pepper, smoked paprika & cumin hummus, olive oil & balsamic <small>gfo, v</small>	9.0

## Steak

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

All with triple-cooked chips, cherry tomato & rocket salad

## Burgers

<b>The Classic</b> <small>gfo</small> 6oz beef burger	16.3
<b>The Veggie</b> <small>v, gfo</small> beetroot & chickpea burger, red pepper, smoked paprika & cumin hummus	16.7
<b>The Cajun</b> <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

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

## Dessert Wines

<b>De Bortoli Vat 5 Botrytis Semillon 2015, Australia</b> Matured in oak, with flavours of citrus, apricot and honey	
50ml	4.8
Bottle	36.9
<b>Muscat de Beaume de Venises 2012, France</b> Rich with flavours of honey, dried apricot & raisin	
50ml	6.6
Bottle	48.5

## After Dinner Drinks

Amaretto Disaronno	4.3
Cointreau	4.3
Limoncello	4.9
Tia Maria	4.3
Baileys (50ml)	4.8
Cockburn's fine ruby port	4.9
Taylors lbv port	5.8
Courvoisier vs cognac	4.8
Remy Martin vsop cognac	5.5
Lagavulin single malt 16yo	7.0

## Kids

Two courses and a drink of your choice:  
glass of milk or squash (orange, blackcurrant or lime) 9.5

## Mains

- 4oz beef burger, fries gfo
- Cod goujons, fries & peas gf
- Mac and 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	8.0
Calypso - Tia Maria	8.1
French - Courvoisier VS Brandy	8.6

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