

Welcome to

81 Beach Street

To Start

Soup of the day warm sourdough <small>veo, gffo</small>	7.7
Chicken liver parfait tomato chutney, crostini <small>gffo</small>	9.2
Wild mushroom sourdough spinach & basil pesto <small>v, veo, gffo</small>	9.5
Steamed mussels white wine, garlic, parsley, sourdough <small>gffo</small>	10.9
Seared scallops chorizo, spiced couscous	14.9
Ham hock, cheddar & leek croquettes mustard mayo	9.5

To Follow

Chargrilled lamb rump asparagus, pea & mint puree, potato gratin & rosemary jus <small>gff</small>	25.9
Whole baked catch of the day herb new potatoes, samphire salad, gremolata <small>gff</small>	Market price
Grilled seabream fillet crab arancini, green beans, crushed herb potatoes, lemon butter sauce <small>gffo</small>	24.9
Roasted chicken breast lemon & thyme mash, seasonal greens, chicken veloute <small>gff</small>	21.0
Wild mushroom risotto caramelised leeks, miso butter <small>gff, ve</small>	16.0
Aubergine schnitzel ratatouille, saffron mash, salsa verde <small>gff</small>	18.5
Steamed mussels white wine, garlic, parsley, sourdough <small>gffo</small>	21.9

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

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

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available
gff = gluten-free-friendly* | gffo = gluten-free-friendly option available. All other items contain gluten.

* We've made these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet. However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.

Nibbles

Sourdough herb oil, balsamic <small>gffo, v</small>	2.6
Red pepper, smoked paprika & cumin hummus crostini <small>gffo, ve</small>	5.5
Sicilian & green olives lemon & olive oil <small>ve, gff</small>	5.5
Bread board for 2 warm sourdough & ciabatta, red pepper, smoked paprika & cumin hummus, olive oil & balsamic <small>gffo, v</small>	9.0

Steak

6oz Rump <small>gff</small>	23.9
8oz Sirloin <small>gff</small>	28.9
8oz Ribeye <small>gff</small>	33.5

All with triple-cooked chips, cherry tomato & rocket salad plus a choice of peppercorn sauce or garlic butter

Burgers

The Classic <small>gffo</small> 6oz beef burger, bacon, cheese & burger sauce	18.5
The Veggie <small>v, veo, gffo</small> beetroot & chickpea burger, red pepper, smoked paprika & cumin hummus	16.7
The Cajun <small>gffo</small> chargrilled cajun chicken breast, harissa mayo	18.9

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

Sides

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

Desserts

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

Dessert Wines

De Bortoli Vat 5 Botrytis Semillon 2015, Australia Matured in oak, with flavours of citrus, apricot and honey	
50ml	4.8
Bottle	36.9
Muscat de Beaume de Venises 2012, France 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
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 gffo
- Cod goujons, fries & peas gff
- Mac and cheese v

Desserts

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

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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