

Welcome to

81 Beach Street

LUNCH MENU

Nibbles

Sourdough olive oil, balsamic gffo, v	2.6
Sicilian & green olives lemon & olive oil ve, gff	5.5
Bread board for 2 warm sourdough & ciabatta, sunflower seed romesco, dukkah, olive oil & balsamic gffo, v	9.0

To Start

Pressed ham hock & shallot balsamic roasted nectarines, crostini gffo	9.0
Chargrilled courgette sunflower seed romesco, Twineham Grange, pangrattato v, veo, gff	8.5
Steamed mussels white wine, cream, garlic, parsley, sourdough gffo	10.9

To Follow

Chargrilled lamb rump caponata, potato gratin, pine nuts & rosemary jus gff	27.0
Catch of the day new potatoes, samphire & fennel, salsa verde gff	Market price
81's fish pie mash potato, green beans	25.0
Mushroom, spinach & goats' cheese tart peas & runner beans, white wine & chive sauce v	18.0
Steamed mussels white wine, cream, garlic, parsley, sourdough gffo	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.

Sample Set Lunch Menu

2 courses 17.4 | 3 courses £23

To Start Crispy chicken thigh Chilli & tamarind glaze, pickled red onion, mint yoghurt gff
Cornish sardines lemon, caper & dill butter gff
Soup of the day sourdough v, gffo
To Follow Smoked haddock mash, greens, mustard & white wine sauce gff
Chicken, tomato & mozzarella tart rocket
Harissa-spiced potato cake greens, preserved lemon, dukkah ve, gff
To Finish Blackcurrant Eton mess v, gff
Sticky toffee ice cream sundae v, gff
2 scoops of ice cream gff

Steak

6oz Rump gff	23.9
8oz Sirloin gff	28.9
8oz Ribeye gff	33.5

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

Burgers

The Classic gffo 6oz beef burger, bacon, cheese & burger sauce	18.5
The Veggie v, veo, gffo beetroot & chickpea burger, herb mayo	16.7
The Cajun gffo 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 v, gffo	4.7
Garlic green beans & almonds n, v, veo, gff	5.6
Rocket, parmesan & balsamic salad v, gff	4.7
New potatoes, salsa verde dressing ve, gff	4.7
Truffle & parmesan triple-cooked chips gffo	6.4

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.

A discretionary 10% service charge will be added to the bill for tables of 8 or more

Desserts

Sticky toffee pudding ginger caramel ice cream (make it vegan with our vegan ice cream) gff, v, veo	9.0
Dark chocolate torte strawberries, sumac, raspberry sorbet gff, ve	10.0
Blackcurrant & cardamom cheesecake lemon sorbet v	9.0
Roasted nectarines crème fraîche, honey, amaretti biscuits gffo, v	9.0
Café affogato vanilla ice cream, crushed hazelnuts & espresso n, v, gffo	7.0
British cheeseboard gffo, v Brighton blue, Sussex brie, Canterbury Ashmore cheddar, chilli marble cheddar, grapes, crackers & quince jelly	10.4
Ice creams & sorbets Vanilla gff Chocolate chip gff Strawberry gff Vegan vanilla & coconut ve, gff Lemon sorbet gff Raspberry sorbet gff Ginger gff	2.5 per scoop

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 & raison	
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

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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