Welcome to 81 Beach Street

Nibbles

Sourdough 2.6
olive oil, balsamic gffo ve

Sicilian green olives gffo ve 5.5

Roasted cashews gff ve n 2.6

House pickles gff ve 3.5

White bean hummous 5.5
ciabatta gffo ve

Bread board for 2 9.0
sourdough & ciabatta, white bean hummous, house pickles, olive oil, balsamic gffo v

To Start

Soup of the day 7.7
warm sourdough gff, veo

Potted duck 10.5
rosemary & black pepper, onion marmalade, crostini gffo

Roasted winter squash 8.0
white bean hummous, chilli & lime salt, pumpkin seed gff ve

Steamed mussels 10.9
white wine, cream, garlic, parsley sourdough gffo

Grilled scallops 14.0
ham hock, quince & cider purée, curly endive gff

Crispy chicken thigh 9.5
maple & soy glaze, sesame, house pickles gff

Baked shell-on king prawns 12.0
smoked garlic & paprika butter, ciabatta gffo

Please let us know if you have any allergies or special dietary requirements. Our chefs are more than happy to suggest alternatives where possible

Steak

6oz Rump gff 23.9

8oz Sirloin gff 28.9

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

Burger

Classic 18.5
6oz beef burger, bacon, cheese & onion marmalade gffo

Veggie 16.7
beetroot & chickpea burger, herb mayo gffo ve, veo

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

To Follow

Rolled pork belly 21.0
champ potato, greens, mustard sauce gff

Braised lamb shoulder 27.0
caponata, potato gratin, pine nuts & rosemary jus gff

Catch of the day Market price
new potatoes, peas, samphire & fennel. Choose salsa verde, smoked garlic butter, brown caper butter or tartare sauce gff

81's fish pie 25.0
mash potato, mangetout

Chargrilled celeriac 18.0
wild mushroom & lentil ragu, crispy onions, salsa verde ve gffo

Honey roasted beetroot tart 17.0
goats' curd, crushed potatoes, tenderstem broccoli, mint gremolata, v veo

Steamed mussels 21.9
white wine, cream, garlic, parsley sourdough gffo

Chicken schnitzel 19.0
fries, red cabbage & beetroot slaw, lemon & caper butter gff

Sides

Triple-cooked chips | Fries gff v 5.2

Tenderstem broccoli, garlic & hazelnut gff veo n 5.6

Red cabbage & beetroot slaw gff v 3.5

Rocket, Parmesan & balsamic salad gff v 4.7

New potatoes, salsa verde dressing gff ve 4.5

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

To Finish

Sticky toffee pudding **9.0**
ginger caramel ice cream (make it vegan with our vegan ice cream) gff v veo

Dark chocolate torte **10.0**
strawberries, sumac, raspberry sorbet gff ve

Blackcurrant & cardamom cheesecake **9.0**
lemon sorbet v

Roasted Victoria plums **9.0**
crème fraîche, honey, amaretti biscuits gffo v

Café affogato **7.0**
vanilla ice cream, hazelnuts & espresso gff veo n

British cheeseboard **12.0**
Brighton blue, Sussex Brie, Canterbury Ashmore cheddar, chilli marble cheddar, grapes, crackers, and quince jelly v gffo

Ice cream & Sorbets **2.5** per scoop
Vanilla gff
Chocolate chip gff
Strawberry gff
Ginger gff
Vegan vanilla & coconut gff ve
Raspberry sorbet gff
Lemon Sorbet gff

Dessert Wines

De Bortoli Vat 5 Botryis Semillon 2015, Australia
Matured in oak, with flavours of citrus, apricot & honey

50ml	4.8
Bttl	36.9

Muscat de Beaume de Venises 2012, France Matured
in oak, with flavours of citrus, apricot & honey

50ml	6.6
Bttl	48.5

After Dinner Drinks

Amaretto Disaronno	4.3
Cointreau	4.3
Tia Maria	4.3
Bailey (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	4.5
Mocha	3.7
Latte	3.7
Cappuccino	3.7
Americano	3.7
Flat White	3.7
Pot of tea (ask for selection)	3.4

Liqueur coffees

Irish - Jameson	8.0
Calypso – Tia Maria	8.1
French – Courvoisier VS Brandy	8.6

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