Welcome to 81 Beach Street

LUNCH MENU

Nibbles

Sourdough, olive oil, balsamic gffo ve **2.6**

Sicilian green olives gffo ve **5.5**

Roasted cashews gff ve n **2.6**

House pickles gff ve **3.5**

White bean hummous, ciabatta gffo ve **5.5**

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

To Start

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

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

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

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

Steamed mussels **10.9**
white wine, cream, garlic, parsley sourdough 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.

To Follow

Chicken Schnitzel **19.0**
fries, red cabbage & beetroot slaw, lemon & caper butter 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. With a choice of salsa verde, smoked garlic butter, brown caper butter or tartare sauce gff

81's fish pie **25.0**
mash potato, mangetout

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

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

Steak

6oz Rump gff **23.9**

8oz Sirloin gff **28.9**

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

Burger

The classic **18.5**
6oz beef burger, bacon, cheese & onion marmalade gffo

The veggie **16.7**
beetroot & chickpea burger, herb mayo gffo ve, veo

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

Sides

Triple-cooked chips | Fries gff ve **5.2**

Garlic tenderstem broccoli & hazelnut gff veo n **5.6**

Red cabbage & beetroot slaw v **3.5**

Rocket, Parmesan & balsamic salad gff v **4.7**

New potatoes, salsa verde dressing gff ve **4.7**

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 **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

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After Dinner Drinks

Amaretto Disaronno	4.3
Cointreau	4.3
Limoncello	4.9
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

Liquor coffees

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

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