



DINNER @ THE BEACH

DRINKS

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| Pinky Pearl <i>Ketel One Vodka, Grand Marnier, Elderflower, Taittinger Rose</i> | Strawberry Champagne <i>Fresh Strawberry puree, Taittinger Brut</i> | Passion Fruit Martini <i>Ketel One Vodka, Passoa passion fruit puree</i> | Tommy's Margarita <i>Don Julio Blanco, Cointreau, lime, Agave syrup</i> | Mojito <i>Bacardi Superior Rum, lime juice, sugar, soda</i> |
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STARTERS

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| Burrata Salad (v) <i>Garlic & rosemary Confit tomatoes, basil pesto balsamic and crispy breadcrumbs</i> | Tandoori King Prawn <i>Avocado, spicy tomato & tamarind sauce</i> |
| Soup of the Day (v) <i>Server will advise</i> | Chicken Caesar <i>Baby gem, sliced Cajun chicken, Parmesan, croutons, cherry tomatoes, anchovies and classic Caesar dressing</i> |

MAINS

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| Pan-fried Seabass Fillet <i>Lemon butter, fresh red & green chilli, garlic & coriander</i> | King Prawn Biryani <i>An aromatic dish of mixed spices and stir fried basmati rice, served with raita</i> |
| Grilled Lamb Cutlets <i>Sautéed potatoes, mint saucee</i> | Crab Spaghetti <i>Fresh picked white crab, cream, cherry tomatoes, garlic & chilli</i> |

FINEST QUALITY GRASS-FED BEEF

Our beef comes from master butcher Aubrey Allen and is dry-aged for 28 days

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| 12oz Sirloin <i>Balanced flavour and tenderness £8 suppliment</i> | 8oz Fillet <i>Melts in the mouth £8 suppliment</i> | 16oz T-Bone <i>Fillet & sirloin. Best cooked medium rare £12 suppliment</i> | 10oz Ribeye Steak <i>Marbled and juicy £8 suppliment</i> |
| Sauces <i>Peppercorn, cream & mushroom, red wine jus, garlic & chilli £2 suppliment</i> | | | |

SIDES

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| Thick Cut Chips <i>£4.50</i> | Basmati Rice <i>£4.50</i> | French Beans with Sautéed Shallots <i>£4.50</i> |
| French Fries <i>£4.50</i> | Tender Stem Broccoli <i>£4.50</i> | Spinach with Garlic <i>£4.50</i> |
| Creamy Mashed Potato <i>£4.50</i> | Buttered Carrots <i>£4.50</i> | Mixed Leaf Salad <i>£5.50</i> |
| Sautéed Potatoes <i>£4.50</i> | Pan-fried Button Mushrooms <i>£4.50</i> | Greek Salad <i>£6.50</i> |

DESSERT

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| Coconut Crème Brulee <i>Lemon sorbet</i> | Selection of Ice Cream <i>3 scoops of vanilla, chocolate, mint chocolate, pistachio, coconut, cinnamon, praline or salted caramel</i> |
| Sticky Toffee Pudding <i>Vanilla ice cream</i> | Selection of Sorbets <i>3 scoops of apple, lemon, pineapple, strawberry or mango</i> |

(v) Vegetarian. (n) Contains nuts or nut additives.
For special dietary requirements or allergies, please ask the manager for the ingredients used.

