

Brighton Beach Club

M E N U

S M A L L P L A T E S

- Salt & pepper squid, sriracha mayo with chilli & samphire (663Kcal) 8.75
- Pan fried halloumi, toasted seeds & orange salad with radicchio (v) (482Kcal) 9.00
- Grilled king prawns with piri-piri butter (gif) (285Kcal) 9.00
- Celeriac & apple soup with green oil & toasted pumpkin seeds (pb) (gif) (180Kcal) 6.00
- Smoked mackerel pate with soused cucumber & sea salt cracker (501Kcal) 7.50
- Moules mariniere with crusty bread (461Kcal) 8.50
- Ham hock terrine with cornichons, piccalilli & toasted sourdough (396Kcal) 7.00
- Wild mushroom arancini with mushroom ketchup (v) (333Kcal) 6.50

M A I N S

- Stacked cheeseburger with smoked bacon & fries (865Kcal) 14.50
- Slow cooked beef pappardelle with parmesan & pangrattato (637Kcal) 15.00
- Battered haddock with chips, mushy peas & tartare sauce (gif) (1035Kcal) 15.50
- Winter vegetable & lentil wellington, roasted potatoes, greens & vegan gravy (pb) (1293Kcal) 14.50
- Braised feather blade of beef with smashed roots & pickled cabbage (gif) (754Kcal) 17.00
- Loaded Louisiana 'Chck' Vegan burger with chilli mayo & fries (pb) (386Kcal) 13.50
- Seafood pot with prawns, mussels, squid, trout & crusty bread (322Kcal) 16.50
- Chalk stream trout fillet in celeriac & leek chowder with crispy bacon (gif) (351Kcal) 18.00

S I D E S

- Fries (313Kcal) (gif) 4.00
- Charred broccoli with piri-piri butter (419Kcal) (v) (gif) 4.50
- Sauteed potatoes with sage butter (289Kcal) (v) (gif) 4.00
- Breads & oil or butter (430Kcal) (v) 3.50

K I D S

Kids beef burger with fries (562Kcal)
6.50

Mini fish & chips with mushy peas &
tartare (539Kcal) 6.50

Tomato & basil pasta (pb) (360Kcal) 5.50

S W E E T S

- Stilton with eccles cake with frozen grapes & dark chocolate (v) (729Kcal) 7.50
- Warm chocolate brownie with boozy cherries & vanilla ice cream (gif) (pb) (245Kcal) 6.50
- Hot & sticky toffee pudding with vanilla ice cream & toffee sauce (723Kcal) 6.25
- Selection of ice-creams or sorbets 5.00 for 3 scoops - ask your server

(pb) - plant based (gif) - gluten ingredient free (v) vegetarian
a discretionary 10% service charge will be added to your bill

Brighton Beach Club

DRINKS MENU

DRAUGHT

ESTRELLA 4.6% **6.20**
PORTOBELLO PILSNER 4.6% **5.70**
PORTOBELLO NOTTING HELLES 4% **5.20**
PAVEMENT PRESS CIDER 5.2% **5.50**
GUINNESS 4.2% 6
POLARI PALE ALE 4.2% **6.30**
GUEST CRAFT **6.50**

BOTTLES

CORONA 330ML 4.2% **4.90**
PERONI 330ML 5.1% **4.90**
OLD MOUT CIDER 500ML **5.90**
HIBISCUS, HOPPED, WILDFLOWER MEAD 4% **6.40**

LOW ALCOHOL

LUCKY SAINT 330ML 0.05% **5.40**
HEINEKEN '00 330ML 0.05% **4.90**

SOFT DRINKS

J20 ORANGE & PASSIONFRUIT 330ML **3.10**
APPLETISER 330ML **3.20**
EAGER FRUIT JUICE **2.15**
(APPLE, ORANGE, CRANBERRY, TOMATO, PINEAPPLE & POMEGRANTE)
RED BULL 250ML **3.20**
ARTISAN CLASSIC & SKINNY TONIC 200ML **2.20**
ARTISAN FIREY GINGER 200ML **3.20**
DRAUGHT **2.15**
(PEPSI, DIET PEPSI, LEMONADE & TONIC)

HOT DRINKS

AMERICANO **2.80**
CAPPUCCINO **2.80**
LATTE **2.90**
FLAT WHITE **2.90**
HOT CHOCOLATE **2.80**
POT OF TEA 3.40
(ENGLISH BREAKFAST, EARL GREY, GREEN, BERRY, LEMON & GINGER, PEPPERMINT & CHAMOMILE)

FANCY IT ICED? LET US KNOW!

GIN

BRIGHTON GIN 40% **5.90**
HENDRICKS 41.4% **5.50**
SIPSMITH GIN 41.6% **5.60**
BEEFEATER GIN 40% **4.40**
BEEFEATER PINK/BLOOD ORANGE 37.5% **4.50**
MONKEY 47% **5.80**
MALFY GIN ROSA 41% **5.20**
TANQUERY 47.3% **4.60**

RUMS

HAVANA 3YR 40% **4.60**
HAVANA 7YR 40% **5.00**
HAVANA SPICED 35% **4.80**
KRAKUN 40% **5.00**
GOSLINGS BLACK SEAL 40% **5.00**

WHISKEY/WHISKY

MONKEY SHOULDER 40% **5.50**
JACK DANIELS 40% **4.80**
OBAN 43% **8.10**
JAMESON 40% **4.80**
MAKERS MARK 45% **5.10**
WOODFORD RESERVE 45.2% **5.60**

VODKA

ABSOLUT 50% **4.40**
ABSOLUT CITRON/VANILLA 38% **4.60**
GREY GOOSE 40% **5.80**

APERITIFS

BAILEYS 17% **5.10**
DISSORANNO 28% **4.60**
COINTREAU 40% **4.70**
SAMBUCA WHITE/BLACK 38% **4.40/4.50**
TUACA 35% **4.60**
TEQUILA SILVER/GOLD 38% **4.60/4.70**
CAZCABEL CAFE 34% **4.80%**
JAGERMISTER 35% **4.60**
CAMPARI 25% **4.50**

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WINE

WHITE

- PRIME CUTS BLANCO SA **19.50**
BRIGHT AND CITRUSST, EASY DRINKING
- EL NINOT DE PAPER BLANCO SP **5.25 / 7.35 / 21.00**
AROMATIC AND CRISP, SUBTLY TROPICAL
- IL BADALISC PINOT GRIGIO IT **6.00 / 8.40 / 23.00**
DRY AND REFRESHING WITH APPLES AND PEARS
- FALSE BAY SAUVIGNON BLANC SA **6.50 / 9.10 / 26.00**
FABULOUS SEASIDE SAUVIGNON , FRESH & ZESTY
- VIDAL SAUVIGNON BLANC NZ **8.00 / 11.20 / 31.00**
HERBACEOUS ZESTY MALBOUROUGH
- PICPOUL DE PINET FR **29.00**
VIBRANT & FRESH

ROSE

- EL NINOT DE PAPER ROSE SP **5.25 / 7.35 / 21.00**
EASY DRINKING SUMMER ROSE
- PIATTINI PINOT GRIGIO ROSE IT **5.40 / 7.55 / 23.00**
CRISP, DRY & WELL BALANCED
- COTES DU PROVENCE FR **8.00 / 11.20 / 32.00**

RED

- PRIME CUTS RED SA **19.50**
JUICY, SOFT WITH A LITTLE SPICE
- MR PAT MERLOT AUS **5.50 / 7.70 / 22.00**
DELICATE, JUICY WITH NOTES OF PLUM
- ADOBE RESERVA PINOT NOIR CL **6.75 / 9.45 / 27.00**
MEDIUM BODIED, ELEGANT & FRESH
- TABLI MALBEC GRAN RESERVA CL **7.75 / 10.85 / 31.00**
FINE TANNINS WITH A LONG AND FRUITY FINISH
- LES COTEAUX COTES DU RHONE FR **28.00**
SPICY & SMOKEY WITH NOTES OF RED BERRIES

SPARKLES

- LA DOLCI COLLINE PROSECCO IT **6.00 / 29.00**
CLASSIC PROSECCO WITH GREEN FRUITS & SOFT FINISH
- HENNERS BRUT NV UK **50.00**
BALANCED ACIDITY WITH A LONG FINISH
- HENNERS ROSE NC UK **55.00**
VIBRANT WITH ENGLISH RED BERRIES

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COCKTAILS

MULLED WINE 5.00

AMERETTO SOUR 8.50

JAMESONS GINGERBREAD SOUR 9.50

ESPRESSO MARTINI 8.75

OLD FASHIONED 9.00

MISTLETOE MAGARITA 8.50

BLOOD ORANGE NEGRONI 9.50

APEROL SPRITZ 8.50

HIBISCUS RUM PUNCH 6.95

WHITE RUSSIAN 8.50

BLOODY MARY 8.50

PEACH BELLINI 7.50