



## Menu

May 2012

### Opening Hours:

Monday - Sunday, until 11pm

### Kitchen Open:

Monday 10am - 3pm  
Tuesday - Saturday 10am - 9pm  
Sunday 10am - 3pm

01273 440 902

[www.BeachHouseShoreham.co.uk](http://www.BeachHouseShoreham.co.uk)

Beach House works in partnership with local artisan producers. We aim to bring you the very best food with quality local Sussex produce and ingredients.

Our fish is freshly landed at Newhaven and Shoreham harbours, Sussex.

Our salmon is smoked using traditional methods less than 10 miles away in Poynings, Sussex.

Our meat is farmed locally and supplied from our butchery 20 miles away in Handcross Village, Sussex.

Our cheese is produced by award winning artisan cheese makers 30 miles away in Five Ashes, Sussex

Our vegetables are organic and grown 16 miles away in Plumpton, Sussex.

## Starters & Light Lunches

**Beach House Pâté ♦ 5.95**

A fine chicken liver pâté, served with Sussex rhubarb compote and a selection of our house bread.

**Springs Smoked Salmon 5.95**

Long sliced smoked salmon from Springs Smokery, served with malted brown toast and a horseradish salad.

**Meat Antipasti Plank 7.50**

Jamón serrano, chorizo, fennel sausage, Mayfield cheese, mozzarella, olives, and today's guest breads.

**Vegetable Antipasti Plank (v) 6.95**

Artichokes, white asparagus, sun-kissed tomatoes, capers, Mayfield cheese, mozzarella, olives, and today's guest breads.

**Beach House Bouillabaisse 6.95**

Classic Bouillabaisse fish soup made with today's Shoreham catch.

**Roasted Beetroot Carpaccio (v) ♦ 5.50**

Finished with chilli oil dressing and roast garlic.

**Beach House Clam Chowder 6.95**

Creamy chowder of clams, potato, carrots, celery and onion. Served with warm bread.

**Oysters half-dozen ~ 7.00, dozen ~ 12.50**

Poole Harbour organic rock oysters accompanied with shallot vinegar, Tabasco and sea salt.

## Set Menus

### Express Lunch Offer

£7.00 for 1 course or £10.00 for 2 courses. Available weekdays 12-2pm. Choose from dishes marked ♦

### Early Bird Dinner Offer

£10.00 for 2 courses. Available Tuesday - Thursday between 6 and 8pm. Choose from dishes marked ♦

## Main Dishes

**Pea & Lemon Thyme Risotto (v) 11.50**

Creamy springtime risotto, accompanied with home-made biscuits.

**Goats Cheese & Broad Bean Gnocchi (v) ♦ 10.50**

Classic poached gnocchi finished in the pan with sundried tomatoes, broad beans and Sussex Golden Cross goats' cheese.

**Two-way Chicken ♦ 12.95**

Confit leg slow-cooked in duck fat, and a pan-fried breast with tomato pesto. Served sitting on tomato and truffle gnocchi.

**Beach House Burger 10.95**

100% organic Sussex beef with our house seasoning topped with crispy bacon, Mayfield cheese, lettuce, tomato, mayo and red onion marmalade. Served with fries.

### Beach Steak House

A choice cut of 28-day hung prime beef served with hand-cut chips.

\* **8oz Sirloin 15.95**  
**10oz Rib-eye 18.95**  
**8oz Fillet 19.50**

Finished with a choice of home-made herb butters. Ask your server for details.

## Children's Menu

\* A selection from our menu above in special children's sized portions **All 4.00**

\* **Fishcakes**  
**Beach House Burger**  
**Mussels**

## Fishboard Specials

**Classic Lobster Spaghetti 18.50**

Made with Shoreham lobster tossed in a slow-roasted tomato and lobster stock sauce.

**Pan Fried Sea Bass 16.00**

Fillets of sea bass served resting on pea and lemon thyme risotto.

**Baby Squid, Chorizo & Black Olive Stew 13.50**

Baby Squid stuffed with chorizo and black olive tapenade, finished with a tomato and potato stew.

**Spiced Mackerel ♦ 10.50**

Butterflied mackerel fillets served with a warm horseradish-root potato salad.

**Pan Fried Scallops 15.00**

Fresh Shoreham scallops served on minted pea puree with pea shoots. Accompanied with our house salad.

**Beach House Bouillabaisse 14.95**

Classic fish stew with Shoreham white fish, clams, crab, mussels, oysters, and scallops.

**Beach House Fish Cakes 10.50**

A medley of locally-caught fish bound together with Maris Piper potatoes, served with a dressed house salad and our amazing tartar sauce.

**Beach House Mussels 8.50 / 13.50**

Rope grown Shetland mussels served with bread and fries. Finished three ways, choose from:

Classic Marinère (white wine, cream, shallots & garlic)

Bloody Mary (celery, Tabasco, Worc. sauce)

Thai (lemongrass, coconut, cream, chilli)

Service charge is not included.  
All tips go directly to the floor and kitchen staff.