

Spring



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www.BeachHouseShoreham.co.uk

## TASTE OF SUSSEX SHARING BOARDS

### Sussex Artisan Meat Board 11.00

Selection of three air-dried meats and two great local cheeses. Accompanied with olives, fig cake, our home-made chutney, and artisan bread.

Cheese from Arthur Alsop in Five Ashes and Nut Knowle Farm in Horam.

### Smoke House Fish Board (gf) 11.00

Generous slices of smoked salmon and smoked trout, plus home-made smoked mackerel pate. Accompanied with chunky tartar sauce and artisan bread.

All fish traditionally smoked over oak logs by Nick at Springs smoke house in Henfield.

### Farmer's Market Vegetable Board (v/gf) 11.00

Roasted balsamic cherry tomatoes, long-stemmed artichoke and white asparagus, plus Mayfield Swiss and Gun Hill Goats' cheeses. Accompanied with olives, pickles, and artisan bread.

Cheese from Arthur Alsop in Five Ashes and Nut Knowle Farm in Horam.

## STARTERS

### OYSTERS

### Rock Oysters (gf) each 2.00

Maldon oysters with a distinct flavour grown in the salt marshes of Essex's Blackwater Estuary.

Accompanied with shallot vinegar, Tabasco, and sea salt.

### Sussex Game Terrine (gf) 6.95

Layered Sussex game terrine served with our house bread, pickled red cabbage and home-made piccalilli.

### Springs Smoked Salmon (gf) 6.95

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

### Beach House Bouillabaisse (gf) 7.95

Our take on the classic Bouillabaisse, made with today's Shoreham catch.

### Sussex Smoked Mackerel Pâté (gf) 5.95

Made with Springs traditionally smoked mackerel and served with our house bread.

(v) Vegetarian  
(gf) Gluten-free  
(please ask for our gluten-free bread)

Food Allergies and Intolerances: Before ordering, please speak to your server if you want to know about our ingredients.

## CLASSIC MAINS

### FRUITS DE MER

### Beach House Fruits De Mer (for two) 40.00

Our update on the French seafood platter. A bountiful double-decker of the best fruits of the sea.

Top deck of chef's hot dishes: Bouillabaisse, beer-battered fish, mussels.

Lower desk of cold classics: whole dressed crab, fresh rock oysters, smoked salmon.

Accompanied with fries and artisan bread.

### Posh Fish & Chips 14.95

Beer battered 'catch of the day' fish served with chips, mushy peas, and our amazing tartar sauce.

### Beach House Bouillabaisse (gf) 16.95

Our take on the classic Bouillabaisse with Shoreham white fish, clams, crab, mussels and oysters.

### Kitchen Burger 10.00

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

### Naked Burger 10.00

If you love our Kitchen Burger, but without the bun and a little more salad, then try this!

### Halloumi Burger (v) 10.00

Grilled slices of beer battered halloumi cheese with tomato & coriander salsa, lettuce, tomato, mayo and red onion marmalade. Served with fries.

### 10oz Rib-eye Steak (gf) 22.00

A choice cut of 28-day hung prime beef served with two sides of your choice.

### Beach House Mussels (gf) 8.50 / 13.95

Rope grown Shetland mussels served with bread and fries. Choose your finish:

Classic Marinère

Bloody Mary

Thai chilli with coconut and lemongrass

## EARLY EVENING MENU

£11.00 for 2 courses

Available Tuesday - Thursday 6-7pm

Ask your server for today's selection.

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 3 miles away in Worthing, Sussex.

Our cheese is produced by award winning artisan cheese makers across Sussex.

## KITCHEN SPECIALS

Our Kitchen Specials change daily to make the most of seasonal produce.

See our blackboard to find out what our chefs are cooking up today.

## SIDES

### Triple-cooked chips (v/gf) 4.95

With truffle mayonnaise

### Slow-cooked mushrooms 3.95

Spiced with Lea & Perrins

### Beach House Salad (v/gf) 3.95

## CHILDREN'S MENU

Suitable for ages up to 8 years.

### Little Kitchen Burger 4.95

Our signature burger, served with fries and house soft drink.

### Fish Finger Sandwich 4.95

Home-made fish goujons in sourdough bread. Includes choice of house soft drink.

For our smaller customers, we can also offer a plain chicken burger or hamburger.

## GOURMET NIGHTS

On the last Thursday evening of each month, Beach House offer a magical four-course gourmet menu with matching wine.

Reserve your table now for our next events on Thursday 25 February and 24 March.

An optional 10% service charge will be added to your bill. All tips go directly to the floor and kitchen staff.