

## BEACH BAR SNACKS & SIDES

Sourdough bread (ve, df) £3.95

Garlic bread (v or ve, df) £7.20 (Add cheese £1.50)

Tear & share (for 2)- Focaccia bread with garlic, olives, med veg, herbs & melted cheese (v) £16.95

Bang Bang cauliflower (ve, df, \*gf) £7.95 - Rice (\*gf, df, ve) £2.95 - Olives £6.95

Chips (\*gf, ve, df) £4.20 - Cheesy chips (\*gf, v) £5.70 - Garden salad (\*gf, df, ve) £5.95

## STARTERS/ LITTLE DISHES (OR ENJOY AS A MAIN DISH WITH A SIDE)

Mussels with coconut, kaffir lime & lemongrass (df, \*gf) £9.50

Hake Moilee, pan-fried, lightly spiced hake, in a mild ginger & coconut curry with a poppadom crisp (\*gf, df) £10.95

Seared scallops with Thai yellow sauce & crispy chicken skin (\*gf) £14.00

Southern fried (free- range, Marsh farm) chicken with BBQ sauce & coleslaw £8.95

Yaki onigiri (fried Japanese sushi rice balls) with char siu sauce (v, ve) £7.95

## LUNCH SPECIALS FROM 12-2.30PM

Middle Eastern flatbread, hummus, olives, za'atar, tomatoes & cucumber (ve, df) £9.50

New York deli flat bread, Swannacott Manor farm beef pastrami, mustard, gherkin & cheese £11.25

Crayfish croque monsieur, seafood sourdough toastie with pickled samphire & red onion £12.50

Soup of the day £7.95

## SPRING HOURS

Bar, coffee & cocktail lounge: open 7 days a week from 12 - late

Lunch: Mon- Sat- Lunch 12-2.30pm/ Sun- Roast on the coast 12-3pm

Dinner: Every evening, from 5.30-8.30pm

TOP 20 BEACHSIDE BARS & RESTAURANTS IN THE UK 2018 (THE TIMES)

the  
**BREAK**  
food, tunes & ocean views

## SPRING SAMPLE MENU

See blackboard for specials

**SEAFOOD, SOUL FOOD,  
SUNSETS & STARRY SKIES**

CHARGILLED STEAKS & SKEWERS



Book online:

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

**Enquiries:**

01288 361256/ [widemouthbeachhouse@gmail.com](mailto:widemouthbeachhouse@gmail.com)

## SEAFOOD & SPICES

Fresh fish of the day in beer batter, with chips, lemon, peas & tartar sauce (df) £17.95

Seafood Linguine, shellfish, squid & smoked salmon in a white wine & cream sauce with a touch of lemon £22.00

Pad Thai noodles with King prawns, finished with beansprouts, coriander & roasted peanuts (df) £17.95  
(Vegan (ve, df) or veggie (v) Pad Thai £16.95)

Sri Lankan Monkfish & King prawn curry with rice, fresh lime & coriander (df, \*gf) £24.20

Fillets of lemon sole with lobster & crayfish tail bisque on balsamic crushed new potatoes & spinach, finished with asparagus & langoustine (\*gf) £24.50

Veggie/ vegan special of the day (ve, df,\*gf) £16.95

## KIDS MEALS

Fresh fish of the day, chips & peas (df) £9.90

Free-range, chicken goujons with chips & peas or salad (\*gf) £8.95

Tomato & basil pasta (ve, \*gf, df) £6.95

Margherita pizza bread & salad (v) £7.95

**(Add £3.50 for a scoop of ice-cream for dessert)**

## CUTS, STEAKS & SKEWERS

Free range Marsh farm, chicken shawarma (Lebanese style street food kebab) served on flatbread with Middle Eastern slaw, chips & garlic toum £19.95/ or vegetable shawarma for £17.95 (df,ve)

Chargrilled 8oz Swannacott Manor farm, sirloin steak (\*gf) £29.95  
Served with garlic butter mushroom, chips & salad (Peppercorn or blue cheese sauce £3.95)

Porchetta, roasted pork loin, stuffed with lemon & rosemary, with creamy mash, sautéed cabbage & a wholegrain mustard, cider sauce (\*gf) £21.95

Pan-fried duck breast, wilted greens, carrot puree, spring onion & potato cake with a five-spice jus £26.95

## SWEET TREATS

Chocolate brownie with salted caramel sauce & clotted cream (contains nuts) £8.95

Sticky toffee pudding with toffee sauce & vanilla ice cream (ve, df) £8.95

Peanut butter parfait with caramelized banana & chocolate sauce (\*gf, contains nuts) £9.50

White chocolate steamed pudding with blackberry liqueur jam (v) £8.50

Trio of ice cream (\*gf) £7.50

Cheese board £11.50

## Please let us know if you have an allergy or dietary requirement

We can advise you of all the ingredients in our dishes & help accordingly. Please note, although we use gluten free ingredients & have starred as a guide, we are not a gluten free kitchen, so, we can't guarantee there are no trace elements in our dishes.

We showcase sustainably sourced produce, celebrating & supporting our local food heroes, using the finest ingredients to create freshly prepared dishes made from scratch