

BEACH BAR SNACKS & SIDES

Sourdough bread (ve) £4.50 - Garlic bread (v or ve, df) £7.95 (Add cheese £2.00)
Tear & share (for 2)- Focaccia bread with garlic, olives, med veg, herbs & cheese (v) £25.95
Olives £7.50 - Garden salad (*gf, df, ve) £5.95 - Rice (*gf, df, ve) £3.50
Chips (*gf, ve, df) £4.50 - Cheesy chips (*gf, v) £5.95

STARTERS/ LITTLE DISHES (OR ENJOY WITH A SIDE)

Seafood croquettes with a lemon & garlic mayo £12.95
Scallops & clams in a Thai yellow curry with crispy chicken skin (df) £14.95
Wood smoked, Korean BBQ chicken wings (*gf, df) £9.50
Peking duck (or vegetable) spring rolls with peach chutney (df) £11.50/ (v,df) £8.50
Bang Bang cauliflower (ve, df, *gf) £7.95



LUNCH SPECIALS FROM 12-2.30PM

Sourdough flatbreads both served with a salad garnish & slaw
Middle Eastern, with hummus, olives, za'atar, tomatoes & red onion (ve, df) £10.95
Beach House BLT, with cheddar cheese £12.95

Crayfish croque monsieur, seafood sourdough toastie with pickled samphire & red onion £13.95

Soup of the day

Now open 7 days a week from Midday-late

Mon-Sat: Lunch 12-2.30pm/Dinner 5.30-8.30pm

Sun: Roast on the coast 12-3pm/ Dinner 6-8.30pm



SPRING SAMPLE MENU

See blackboard for specials

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

CHARGRILLED STEAKS & SKEWERS



Book online:
www.beachhousewidemouth.co.uk (See Break Bar)

Enquiries:

01288 361256/ widemouthbeachhouse@gmail.com

SEAFOOD & SPICES

Fresh, local fish of the day in beer batter, with chips, lemon, peas & tartar sauce (df) £20.50

Seafood Linguine, shellfish, squid & smoked salmon in a white wine & cream sauce with a touch of lemon £23.95

Pad Thai noodles with King prawns, finished with beansprouts, coriander & roasted peanuts (df) £18.95 (Vegan (ve, df) or veggie (v) Pad Thai £17.95

Sri Lankan Monkfish & King prawn curry with rice, fresh lime & coriander (df, *gf) £25.00

Fillets of lemon sole with lobster & crayfish tail bisque on balsamic crushed new potatoes & spinach, finished with chargrilled asparagus & langoustine (*gf) £25.95

Cajun seafood stew, catch of the day, chorizo & corn on the cob, in a Cajun tomato & citrus sauce with sourdough bread for dunking (df) £26.95

Veggie/ vegan special of the day (ve, df,*gf) £17.50

CUTS, STEAKS & SKEWERS

Free range Marsh farm, chicken shawarma (Lebanese style street food kebab) served on flatbread with Middle Eastern slaw, chips & garlic toum £22.50

Vegetable shawarma £18.95 (df,ve)

Asian duck with carrot puree, potato rosti & greens, with an orange & date sauce £27.95

Chargrilled 8oz Swannacott Manor farm, sirloin steak (*gf) £31.00
Served with garlic butter mushroom, chips & salad
(Peppercorn or blue cheese sauce £4.50)

SWEET TREATS

Plum rum crème brulee (*gf) £8.95

Chocolate & salted caramel brownie with clotted cream £8.95

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

Peanut butter parfait with caramelized banana & chocolate sauce (nuts/*gf) £10.00

Trio of ice cream (*gf) £7.95

Cheese board £11.95

KIDS MEALS

Fresh fish of the day, chips & peas (df) £10.00

Free-range, chicken goujons with chips & peas or salad (*gf) £10.00

Tomato & basil pasta (ve, *gf, df) £8.00

Margherita pizza bread & salad (v) £8.50

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

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