

BEACH BAR SNACKS & SIDES

Sourdough bread (ve) £4.50 - Garlic bread (v or ve, df) £8.50 (Add cheese £2.00)

Bang Bang cauliflower (df, gf, ve) £8.20

Olives £7.50 - Garden salad (*gf, df, ve) £5.95 - Rice (*gf, df, ve) £3.50

Chips (*gf, ve, df) £4.95 - Cheesy chips (*gf, v) £5.95

STARTERS & SMALL PLATES (DELICIOUS WITH A SIDE)

Thai fish cakes with an Asian market salad & Nam Jim Jaow dipping sauce (df, *gf) £9.50

Sardines roasted in a cherry tomato, lemon, herb & olive tapenade with sourdough (df) £8.95

Scallop & prawn thermidor with gruyère cheese, pickled red onion & samphire (*gf) £ 11.95

Wood smoked, Korean BBQ chicken wings (*gf, df) £10.00

Peking duck (or vegetable) spring roll with peach chutney (df) £11.50/ (v, df) £8.95

Courgette, lemon & chilli arancini with salsa verde (df, ve, *gf) £8.95

SHARING BOARDS

Tear & share £22.50

Focaccia bread with garlic, olives, med veg, herbs & cheese (v)

The lip smacking, crab cracking, Louisiana seafood boil (df) £100.00

A feast of shellfish (crab, scallops, crevettes, mussels & more) Corn on the cob & new potatoes in a Creole & citrus spiced sauce, with sourdough bread, garlic aioli & harissa mayo

SUMMER HOURS-OPEN 7 DAYS A WEEK FROM 2PM-LATE

Beach bar & cocktail lounge 2pm- late

Afternoon bar snacks 2.30pm-4.30pm (eat in or takeaway)

Beachside restaurant 5pm-9pm (9.30pm in school holidays)

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



SUMMER SAMPLE MENU

See blackboard for daily 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) £21.00

Seafood Linguine, shellfish, squid & smoked salmon in a white wine & cream sauce with a touch of lemon £24.50

Pad Thai noodles with King prawns, finished with beansprouts, coriander & roasted peanuts (df) £19.50 (Vegan (ve, df) or veggie (v) Pad Thai £18.95

Sri Lankan Monkfish & King prawn curry with rice, fresh lime & coriander (df, *gf) £25.95

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

Catch of the day (from halibut, brill or turbot) with a crisp saffron potato rosti, sea vegetables & oyster & champagne velouté . Market price

Lobster (whole or half) cooked in garlic butter, served with new potatoes or chips & salad (Market price. See specials board for availability, or pre-order & enjoy lobster thermidor)

Veggie/ vegan special of the day (ve, df, *gf) £18.50

STEAKS & SKEWERS

Free range Marsh farm, chicken shawarma (Lebanese style street food kebab) served on flatbread with Middle Eastern slaw, chips & garlic toum £22.95

Vegetable shawarma £19.50 (df, ve)

Chargrilled Swannacot Manor Farm sirloin steak served with garlic butter mushroom, chips & salad (*gf) £31.95 (Peppercorn or blue cheese sauce £4.50)

SWEET TREATS

White chocolate & raspberry cheesecake (*gf) £10.00

Chocolate & salted caramel brownie with clotted cream £8.95

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

Lemon posset with a berry coulis (*gf) £8.95

Trio of ice cream (*gf) £8.50

Cheese board £12.50

KIDS MEALS

Fresh fish of the day, chips & peas (df) £10.95

Free-range, chicken goujons with chips & peas or salad (*gf) £10.95

Tomato & basil pasta (ve, *gf, df) £8.95 (add cheese £1.50)

Margherita pizza bread & salad (v) £9.50

(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