

DESSERTS

All our desserts are made fresh in house

All Desserts 8.5

Two Tone Belgian Chocolate Cake (VE) 1 8 12

Orange & Pistachio Cheesecake (V) 1 3 7 8 12

Classic Tiramisu (V) 1 3 7 12

Chocolate Brownie of The Moment & Vanilla Bean Ice Cream (V) 1 3 7 12

Pina Colada Pud (V) 1 7 12

Sharing Dessert Trio 19.5

Tiramisu - Chocolate Brownie - Orange and Pistachio Cheesecake - Vanilla Bean Ice Cream 1 3 7 8 12

BEACH HOUSE DOES LUNCH SERVED DAILY 12-3.30

In house freshly made wraps served with small fries

Buttermilk Chicken Tenders 15

Garlic aioli, cucumber, iceberg, tomatoes

Josper Grilled Fillet Steak 16

Pickled red onion, iceberg, cucumber, tomatoes, garlic aioli

Josper Roasted Portobello Mushrooms (V VE) 14

Houmous, cucumber, iceberg, pickled red onion, guacamole

ALLERGENS

Please check our dishes against this Matrix



GLUTEN

1



CRUSTACEAN

2



EGG

3



FISH

4



PEANUTS

5



SOYA

6



MILK

7



NUTS

8



CELERY

9



MUSTARD

10



SESAME

11



SULPHITE

12



SHELLFISH

13



LUPINS

14

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BEACH HOUSE

TAPAS

The Best Olives in the World (V VE) 6

Mediterranean Sharing Board 17

Manchego, prosciutto, chorizo, olives, borottane onions, houmous pot, fresh bread 7 11 12

Chilli and Tomato Pizzetti (V) 8

Aioli dip, olives 1

Spring Pea Guacamole (V VE) 8

Mint, corn crisps 1

Croquettes of the Moment 6.5

Red mojo garlic sauce 1 3 4 7

Patatas Bravas (V VE) 5.5

Picante relish 1

Hummus (V VE) 8.5

Toasted chickpeas, virgin oil, flatbread 11

BH Chicken Wings 7.5

Slow marination of salt, pepper, chilli and garlic 10

Calamari Romane 9

Aioli, lemon 4 13

Chicken and Chorizo Al Ajillo 9.5

7

Prawns Pil Pil 12.5

Chilli, garlic, oil, house bread 2 7 13

Buttermilk Chicken Tenders 8.5

Garlic aioli 1 3 7

WOOD FIRED GARLIC BREADS

Roasted Garlic (VE) 9 Mozzarella (V) 9.5 Picante Ragu, Fresh Garlic, Chilli (VE) 9.5

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STARTERS

Freshly Shucked Oysters 8

Three west coast of Scotland oysters, mojo sauce, lemon [2 12 13](#)

Solomillo 14.5

Fillet of beef medallions, sun blushed tomato compote, rucola [12](#)

Crayfish Cocktail 13

Baby gem, picante marie rose, fresh chives [1 7 13](#)

Tomato Tartare (V VE) 11.5

San marzano, shallots, garlic, brandy infused soy and spice reduction, house sourdough [1 5 8 12 14](#)

Queen Scallops 13.5

Seared, endive, mango pineapple herb salsa, plum wasabi drizzle [2 4 7 13](#)

MAIN PLATES

Our meats and fish are charred in our Jospers Oven

Langoustine Al Ajillo 26

Chilli, garlic, oil, fresh parsley, chimichuri jus, house flatbread [1 2 9 12 14](#)

Tamarind Spiced Salmon 26

Mango, red onion and tomato salsa, citrus jus [4 7](#)

Whole Wild Whitby Bay Fresh Lobster 55

Grilled in garlic, lemon and herb butter, flamed with brandy, choose your side [7 12](#)

Fish and Chips 18

Beer battered haddock, hand-cut chips, tartare sauce, minted spring peas [1 3 4 7 12](#)

Grilled Octopus 26

Garlic, onion, almond crumb, saffron jus, choice of side [1 5 7 8 9 12 14](#)

Prawn Pappardelle 22

Crushed vine tomatoes, spinach, garlic and chilli [1 2 4 7](#)

Wild Mushroom Pappardelle (V) 16

Garlic, onion, white wine, soy sauce, cream [5 6 7 8 12](#)

Spiced Slow Cooked Shin Beef Pappardelle 24

Intense ragu, red wine reduction

Pineapple Rice 22

Saffron infused asian spiced rice, Mediterranean vegetables, chicken breast pieces, fresh pineapple [1 5 7 8 12](#)

Keep it Veggie 16.5

Beach House Burger 17.5

Handmade beef chuck pattie, lettuce, tomato, American cheese, crispy pancetta, BH sauce, brioche bun, fries [1 3 7 10 12 13 14](#)

Chicken Caesar Burger 16.5

Grilled chicken breast, romaine lettuce, parmesan, caesar sauce, brioche bun, fries [1 4 7 12](#)

Veggie Stack Burger (V VE) 12.5

Portobello mushroom, roasted pepper, tomato, red onion stacked burger, chilli jam, vegan bun, fries [1 6 12 14](#)

Pollo Escalopa 18

Chicken breast pan fried in breadcrumbs, maldon salt, rucola, fresh lemon [1 3 7](#)

Prime Fillet Steak 36

8oz 28 day dry aged beef, rucola, roasted vine tomato, choice of sauce and side

Rib Eye Steak 36

12oz of English Himalayan salt dry aged beef, rucola, roasted vine tomatoes, choice of sauce and side

22 oz of Tomahawk Steak 65

Roasted vine tomatoes, rucola, choice of two sides and sauces

Enough to share

[STEAK SAUCES 1 6 7 9 12 14](#)

SALADS

Chicken Caesar 14

Romaine, pancetta, anchovies, croutons, caesar dressing

[1 3 4 7 10 12 14](#)

Prawn Caesar 16

Romaine, pancetta, anchovies, croutons, caesar dressing

[1 2 3 4 7 10 12 14](#)

Salmon & Guacamole Tartare 15

Corn crisps [1 4 14](#)

Summer Burrata (V) 13

Finest puglia, heirloom tomatoes, mango drizzle, basil [7](#)

SIDES

Skin on fries (V) 5

Parmesan and Truffle Fries (V) 7

[7 12](#) (Supplement 2)

Truffle Mash 8 [1 7](#)

Side Salad 5

Tender-stem Broccoli (V) 5 [7](#)

Garlic Wild Mushrooms (V) 5 [6 7](#)

Peppercorn Sauce (V) 4.5 [7 12](#)

Mushroom Sauce (V) 4.5 [7 12](#)

B E A C H
H O U S E

WOOD FIRED PIZZA

Our Daily Crust comes from using the finest Caputo flour hand shaped and made in house ready with our Tomato Mutti Ragu

Classic Margherita (V) 13.5

Flor de latte, tomato, torn basil [1 7 14](#)

Beach House Hot & Spicy 18

Chicken, fresh chillies, onions, Pancetta, flor de latte [1 7 14](#)

Beach Verde (V VE) 16

Wild mushrooms, red onion, artichoke, rocket, Jospers roasted garlic [1 7 12 14](#)

The BHH (V) 16

Creamy burrata, hot honey, rucola [1 7 14](#)

Tricolore Veggie Lux (V VE) 15

Sweet roasted peppers, rucola, corn, sunflower seeds, zaatar, flor de latte [1 5 7 8 14](#)

Hawaii Beach 16.5

Pancetta, sweet grilled pineapple, wild mushrooms, flor de latte [1 5 7 8 14](#)

The Meaty One 19

Chicken, pancetta, spicy nduja, red onions, bbq base [1 7 14](#)

Prosciutto a Rucola 17

Flor de latte [1 7 14](#)

Loaded Pepperoni 16

Freshly sliced pepperoni, flor de latte [1 7 14](#)

Calabrian Sun 15

Roasted fennel and spicy nduja, flor de latte [1 5 7 8 12 14](#)

Tartufina 16

Truffled wild mushrooms, red onion, cherry tomatoes, parmesan [1 6 14](#)

THE JOSPER

BORN IN BARCELONA, CREATED BY JOSEP & PERE

SUSTAINABLE CHARCOAL ENERGY ROOTED IN TRADITION PROVIDING HIGHLY FLAVOURFUL FOOD, RETAINING THE ESSENCES AND FLAVOURS.

OUR JOSPER IS USED BY OUR SKILFUL CHEFS TO PRODUCE FOOD WITH A UNIQUE FLAVOUR AND AROMA

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