

Available daily 12 - 9.30

For The Table

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### Wood Fired Garlic Breads

Made using fresh house dough, topped with a slow cooked pelati ragu sauce

**Roasted Garlic (v)**

£6.50

**Fior di Latte Cheese (v)**

£7

**Pelati Ragu (v)**

£7

**Houmous and House Made Bread (v)**

£7

Pomegranate, virgin oil

**Mediterranean Mezze (v) (ve)**

£12.50

Houmous, sun blush tomato tapenade, avocado smash, olives, grilled house flat bread, BH focaccia

**Marinated Olive Bowl**

£4.50

## For The children

£5.50

10 and under

**Cheesy Pasta**

**Grilled Chicken & Fries**

**Napoli Spaghetti**

**Margherita Pizza**

Children

Small Plates

### Small Plates

<b>Slow Roasted Inka Tomatoes (v)</b> Torn basil, lemon balm, sourdough toast	<b>£7.50</b>
<b>King Garlic Prawns</b> Flame grilled, togarashi spice, caramelised garlic, lemon, BH foccacia	<b>£9.90</b>
<b>Queen Scallops</b> Pan fired, cherry tomatoes, saffron pepper butter, rocket	<b>£9</b>
<b>Salt and Pepper Calamari</b> Chillies, scallion, lemon aioli	<b>£8.50</b>
<b>Chicken satay</b> Skewered with a peanut dipping sauce	<b>£9</b>

### Salads

<b>Beach Caesar</b> Baby gem, anchovies, aged parmesan, caesar dressing, house croutons	<b>£8</b>
<b>Add Chargrilled Chicken breast</b>	<b>£11</b>
<b>Add Roasted Mediterranean vegetables (v)</b>	<b>£11</b>
<b>Finest Puglian Burrata</b> Inka tomatoes, pesto, virgin oil, torn basil	<b>£10.50</b>
<b>Salmon Tartare</b> Coconut sriracha mayo, cucumber, pappadam	<b>£12.50</b>
<b>Tuna Tataki</b> Sesame seeds, passion fruit, avocado, pumpkin	<b>£15</b>

### Sharing Fries

<b>Truffle Oil, freshly grated aged Parmesan, Summac</b>	<b>£8</b>
<b>Fresh chillies, spring onion, Maldon shavings</b>	<b>£6.50</b>

Sharing

Salads

Main Plates

### Main Plates

<b>Spaghetti Tartufo</b> Wild mushrooms, shallots, white wine, cream, truffle oil, porcini	<b>£16</b>
<b>Spaghetti del Mar</b> Queen scallops, calamari, king prawns, baby tomatoes, roasted garlic butter, freshly torn herbs, hot smoked salmon	<b>£18</b>
<b>Pineapple Rice (v)</b> Saffron rice, peppers, sultanas, pomegranate, courgette	<b>£14.50</b>
<b>Add Chicken</b>	<b>£18</b>
<b>Hand cut Beer Battered Haddock</b> Twice cooked skin on chips, house made tartar sauce, mushy peas, fresh lemon	<b>£16</b>

### On the Josper Grill

Charcoal Grilling like no other

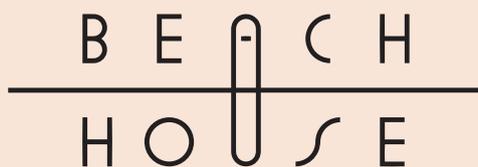
<b>Seared Salmon</b> Pesto crust, garlic, softened greens, gnocchi primavera, lemon butter jus	<b>£16</b>
<b>Himalayan Salt Aged Fillet Steak 225g</b> Roasted tomato, mushroom, watercress, rocket salad, skin on house chips	<b>£28</b>
<b>The Beach Burger</b> Hand pressed 8oz of the finest cuts of steak, crispy pancetta, smoked cheese, lettuce, beef tomato, beach burger dressing, brioche, aioli slaw, seasoned skinny fries	<b>£16.50</b>
<b>Grilled Chicken</b> Marinated chicken, tzatziki, natural jus, roasted tomato, mushroom, watercress, rocket salad	<b>£15</b>

Josper Grill

### Sides

<b>Peppercorn Sauce</b>	<b>£4.50</b>	<b>Skinny Fries (v)</b>	<b>£4</b>
<b>Green leaf salad (v)</b>	<b>£4</b>	<b>Mediterranean Roasted Vegetables (v)</b>	<b>£5</b>
<b>House Aioli Slaw (v)</b>	<b>£</b>	<b>Marinated Olive Bowl</b>	<b>£4.50</b>
<b>Skin on House Chips (v)</b>	<b>£4.50</b>		

Sides



## Wood Fired Pizzas

Pizzas

Made using in house fresh dough, topped with a slow cooked pelati ragu sauce

**Margherita (v)** £11

Pelati plum tomatoes, freshly torn basil, fior di latte

**Beach House Hot** £15

Pelati ragu, chicken, fresh chillies, onions, pancetta, jalapeno sauce

**Beach Verde (v)** £14.50

Roasted garlic, asparagus, spinach, rocket, toasted seeds, lemon crème fraîche

**Mare e Monti** £16

Salmon, prawns, capers, onion, dill, wild mushrooms

## Lavash Wraps

Served 12-4

**Charcoal Chicken** £11

Fresh leaves, pickled onion, virgin oil slaw, campfire dressing, aioli slaw

**Mediterranean Roasted Vegetables (v)** £10.50

Pesto, fresh leaves, virgin oil slaw, houmous, lemon crème fraîche dressing, aioli slaw

Wraps

## Our Desserts

Desserts

**Chocolate Peanut Butter Cheesecake (v)** £7

Nut brittle, vanilla whipped cream

**Lemon and Lime Posset (v)** £6.50

Crystallised berry zest compote, sable biscuit

**Apple Tart Finn (v)** £7.50

Toffee sauce, vanilla bean ice cream

**Local Cheese Board** £9

Fresh selection, artisan crackers and house chutney

*Please make us aware of any dietary requirements.*

*Many of our dishes can be adapted to be vegan and gluten free, please ask our team for options.*

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