# THE BEACH HOUSE

### Starters

Crispy Bacon and Cheese Potato Skins Spring Onion, Sour Cream and Cajun Dip (qf)

### Super Charged Salad served in a Tortilla Cup

Giant Peruvian Crunchy Corn, Avocado, Barrel Aged Feta, Pickled Carrots, Toasted Pumpkin Seeds, Baby Spinach and Pomegranate Dressing (v) (Vegan option available)

### Piri Piri Boneless Chicken Thighs

Cream Cheese Slaw, Garlic Dough Balls and Sweet Chilli Sauce

### **Hush Puppies**

Deep Fried Ham and Jalapeño Fritters, Red Beet Slaw and Sour Cream

### Baked Porcini and Ricotta Crêpes

Garlic and Spinach Cheese Sauce (v)

### Panko Crumb and Filo Straw Tiger Prawns £1.75

Coconut and Pineapple Salsa, Sweet Chilli and Bell Pepper Dip

# BEACH HOUSE

Tortilla Chips, Monterey Jack Cheese, Tomato Salsa, Guacamole, Sour Cream and Jalapeños (v)

Add Grilled Chicken Breast or Chorizo Sausage

## sizzler plates

Your choice of Sizzling Tiger Prawns, Turkey Breast, New York Strip Beef Steak\* or Grilled Chilli Halloumi (v) Stir-fried Rice and Vegetables, Flour Tortillas, Guacamole and Sour Cream

### Hickory Glazed Cedar Plank Salmon

Sour Cream and Spring Onion Potato Salad, Buttered Green Asparagus and Cherry Tomato Compote (gf)

### Southern Fried Chicken Tenders

Beef and Ham Baked Beans, Corn on the Cob and American Cheese Fries

### Caribbean Pulled Pork Cubano Sub

Sweet Potato Fries, Onion Rings, Spicy Black Beans and Sweet Chilli Dip

### Lentil, Cheese and Bean 'Dog'

Sub Roll, Seasoned Wedges and Coarse Grain Apple Mustard (v)

### **Huevos Rancheros**

Baked Tortilla with a Fried Hen's Egg\*, Avocado, Refried Beans, Taco Chips and Tomato Salsa (v) (Vegan option available)

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### Slow Cooked New Orleans Suckling Leg of Lamb

Cajun and Rosemary Rub, Garlic Wedges, Sautéed Greens and Peach Relish

£7.95 FOR TWO



### The main event BIGeats

### **SPECIALITY HANGING KEBAB £5.95**

Garlic King Prawn, Lobster Tail, Squid and Red Spiced Monkfish

Bean Paella, Sautéed Greens, Sweet Chilli Dip and Hollandaise Sauce

### **DOUBLE DECKER BURGER £1.95**

Prime Beef, Dry Cured Bacon and Monterey Jack Cheese in a Sesame Brioche Bun Skin on Fries, Onion Rings and Coleslaw

### BEEF BRISKET £2.95

Texan Slow Cooked Beef Brisket and Hot Links Sausage

Mac & Cheese, Pit Beans and Corn Bread

## BEACH HOUSE

### BEACH HOUSE RIB COMBO £3.95

Glazed Beef Short Ribs and St Louis Sticky Baby Back Pork Ribs Thick Cut Chips, Onion Rings and Red Slaw



### Beef Fillet\* on a Lava Rock 6oz £2.95 | 8oz £3.95

Blackened Plum Tomatoes, Sautéed Mushrooms, Thick Cut Chips and Onion Rings

### \* DESSERTS \*

### Baked White Chocolate New York Cheesecake

Spiced Blueberry Compote

### Warm Apple and Pecan Pie

Vanilla Yoghurt Sorbet (ls)

### Philadelphia Carrot Cake

Amarena Cherry Compote and Honey Ice Cream (af)

### Triple Layered Chocolate Fudge Cake

Praline Sauce and Vanilla Ice Cream

### Key Lime Sundae

Lime Cream Cheese, Lemon Sorbet and Brown Butter Crumb

### Banana and Strawberry Daiquiri Sizzler £1.50

Coconut Rum and Eton Mess Ice Cream

### TO SHARE

### Milk Chocolate Fondue

Toasted Marshmallows, Churros, Vanilla Ice Cream, Toasted Almonds and Sprinkles

£4.00 FOR TWO



A cover charge applies per person. Additional supplements apply to selected dishes.

(v) – Denotes vegetarian option (qf) – Denotes gluten free (ls) – Denotes low sugar \*Whilst all the food we serve on board is prepared to the highest health & safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk & shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.

Menu 1/Fleet



# THE BEACH HOUSE

### BEERS & Ciders

Corona 4.5% abv 330ml	£4.15	Sharp's Brewery Doom Bar	£3.95
San Miguel Fresca	£4.10	4.3% abv 500ml	
4.4% abv 330ml		Marston's Pedigree	£3.95
Estrella Damm Daura	£3.95	4.5% abv 500ml	
5.4% abv 330ml Gluten free		Aspall Cyder	£4.65
Peroni Nastro Azzurro	£3.95	5.5% abv 500ml	
5.1% abv 330ml		Rekorderlig	
Budweiser	£3.95	Strawberry & Lime	£4.40
4.8% abv 330ml		4% abv 500ml	

# Softs

Regular	Large
Pepsi, Diet Pepsi, Lemonade £1.95	£2.95
Coca Cola or Diet Coke Iconic Bottle 330ml	£2.75
Harrogate Spring Water - still or sparkling 750ml	£2.75
J2O Orange & Passion Fruit 275ml	£2.25
J2O Apple & Raspberry 275ml	£2.25
Bottlegreen Sparkling Elderflower Pressé 275ml	£1.95
Appletiser sparkling apple juice 275ml	£1.95
San Pellegrino sparkling orange or lemon 330ml	£1.95
Folkington's Juices	£2.50
100% natural, made from pure, pressed fruit	
Pure Squeezed Orange Juice	
Pure Pressed Cloudy Apple Juice	
Best of British Summer Berries	
Pure Pressed Cranberry Juice	
Old Fashioned Pink Lemonade	
Pressed Tomato Juice	

# Mine

Sparkling Wine125mlBottleProsecco, Canti, Veneto, Italy£4.95£19.50

### White

The Bon Viveur White, France 250ml £5.60 | 175ml £4.05 | Bottle £16.25

Pinot Grigio, Puiattino, Giovannia Puiatti, Italy 250ml £6.95 | 175ml £5.15 | Bottle £19.95

Kung Fu Girl Riesling, Charles Smith, USA 250ml £7.35 | 175ml £5.35 | Bottle £21.95

The Holy Snail Sauvignon Blanc, Domaine Joel Delaunay, France

250ml £6.25 | 175ml £4.50 | Bottle £17.50

Chardonnay Reserve, Tooma River, Warburn Estate, South Eastern Australia

250ml £6.75 | 175ml £4.95 | Bottle £18.95

250ml £6.35 | 175ml £4.65 | Bottle £17.95

### Rose

Melopée de Gavoty Rosé, Domaine Gavoty, France 250ml £6.95 | 175ml £5.25 | Bottle £19.50 Zinfandel Rosé, The Bulletin, USA

### Ded

Billi Billi Shiraz, Mount Langi Ghiran, Australia 250ml £6.85 | 175ml £5.15 | Bottle £19.25

Merlot, Panul, Viñedos Marchiguë, Colchagua Valley, Chile

250ml £5.75 | 175ml £4.25 | Bottle £16.50

Malbec, Kaiken Reserve, Mendoza, Argentina 250ml £6.75 | 175ml £4.95 | Bottle £18.95

Rioja Crianza, Castillo De Clavijo, Spain 250ml £6.35 | 175ml £4.65 | Bottle £17.95

The Bon Viveur Red, France 250ml £5.60 | 175ml £4.05 | Bottle £16.25

### \* COCKTAILS \*

### **BEACH HOUSE SPECIALS - ALL £6.15**

### Smoked Pineapple Mojito

Bacardi Carta Blanca, mint, lime, pineapple juice with a touch of the classic oak smoked flavour

### Cherru Cola

Relive your youth with this grown up version, Bacardi Oakheart, cherry brandy, Disaronno and cola

### Beach House Sling

Apple Estate Signature Blend rum, ginger beer, Crème de Cassis, apple juice

### THE MARTINI COLLECTION - ALL £6.15

### Flat White Martini

An indulgent way to enjoy your coffee! Grey Goose vodka, Baileys, cream and espresso

### Salted Caramel Martini

A hint of salt against sweetness gives this perfect balance, Grey Goose vodka, apple juice and salted caramel

### Raspberry Crème Brûlée

Classic brûlée in a liquid form, bliss! Baileys, black raspberry liqueur, caramel flavour, raspberries and cream



Oreo Cookie Chocolate Bubblegum Strawberry Salted Caramel Vanilla

£2.95 each

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### **CLASSIC COCKTAILS - ALL £5.95**

### Tropical Daiguiri

A blend of Captain Morgan white rum with mango and guava syrup

#### Mai Ta

Captain Morgan white and dark rum, triple sec, pineapple juice, almond syrup and fresh lime

### Classic Moiit

Bacardi Carta Blanca, muddled lime, sugar, fresh mint and soda

### Pina Colada

A blend of Captain Morgan white rum, pineapple juice and coconut

### Margarita

Served frozen, straight up or on the rocks, the choice is yours! Sauza Signature Blue Silver tequila, triple sec and lime juice



### **ALL £2.95**

### Elderflower Fizz

Fragrant elderflower cordial blended with apple juice and a refreshing dash of soda

### Mango Mule

Crushed mint leaves with mango syrup and lime juice topped with ice and ginger ale

### Coco Colad

Pineapple juice and coconut cream simply blended with ice for an instant tropical taste

### Pineapple Pussyfoot

Pineapple and orange juices with lemonade and a dash of grenadine, aromatised with fresh mint

### Saintly Sea Breeze

Flavours of cranberry and grapefruit, simply mixed with a dash of lemonade and lime

### Virgin Apple Mojito

Limes, brown sugar and mint leaves, topped with crushed ice and a splash of apple juice and soda