

Brighton Beach House

House menus

Breakfast available Monday to Sunday, 8am to 12pm

If you prefer a light breakfast or like to start the day with something cooked, our menu has options for everyone. Plus, check out the dishes specifically created for each House.

All day available Monday to Friday from 12pm and Saturday from 5pm

The menu includes locally sourced fish and seafood, plus a range of plant-based options.

Saturday brunch available every Saturday, 12pm to 5pm

Start your weekend with a Saturday brunch, featuring classics and House dishes paired with a cocktail or wine.

Sunday roast available every Sunday, from 12pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options. Plus, a range of our House Classics.

Desserts available daily, from 12pm

Complete your dining experience with a sweet treat or something savoury, including classics with a House twist.

House sample all day menu

Smalls and starters

Wood fired padron peppers, smoked paprika (plant based) (51 calories)

Chickpea dip, crudites (plant based) (406 calories)

Nduja scotch egg (491 calories)

Fried oyster mushrooms, lemon aioli (plant based) (701 calories)

Burrata, balsamic, bitter leaves (vegetarian) (687 calories)

Devon crab flatbread, green olives (506 calories)

Chicken and vegetable broth (406 calories)

Plant based and salads

Pearl barley risotto, delicia squash, sage (plant based) (671 calories)

Grain bowl, turmeric, hummus, cauliflower, wildrice, pomegranate (plant based) (589 calories)

Smash Neat burger, stack sauce, cheese, onions, sweet potato fries (plant based) (1221 calories)

Avocado, butter lettuce, sherry vinaigrette (plant based) (232 calories)

Pizzetta and pizza

Buffalo mozzarella, tomato, basil, oregano (pizzette: 851 calories), (pizza: 1135 calories)

Spicy salami, tomato, mushroom, mozzarella (pizzette: 1042 calories), (pizza: 1390 calories)

Ve-Du-Ya, tomato, superstraccia, basil (plant based) (pizzette: 489 calories), (pizza: 1025 calories)

Napoli, anchovies, capers (pizzette: 479 calories), (pizza: 992 calories)

Black truffle, four cheeses (pizzette: 530 calories), (pizza: 1227 calories)

Mains

Corn fed chicken, salsa verde, lemon (737 calories)

Rack of lamb, sweetheart cabbage, gravy (700 calories)

Salmon, green sauce, house side (736 calories)

West country mussels, harissa butter, honey (559 calories)

BBH burger, smoked cheddar, onion, tomato, fries (775 calories)

Club steak, fries, dijonnaise (1227 calories)

Sides

Seasal greens, herb butter (vegetarian) (262 calories)

Green leaves (plant based) (113 calories)

Mashed potatoes (489 calories)

Fries (plant based) (660 calories)

Sweet potato fries (plant based) (632 calories)

Lunch combo (available between 12pm to 3pm, Monday to Friday)

Choose any two: Soup, salad, pizzetta

House sample wine list

Sparkling and Champagne

Prosecco Treviso DOC Luna Argenta, Brut NV (available by glass)

Thienot Brut NV (available by carafe and glass)

Thienot Rose Brut NV

Moet & Chandon Brut Imperial NV (available by glass)

Moet & Chandon Rose Brut Imperial NV

Ruinart Brut NV

Louis Roederer Collection 243 Brut NV

Ruinart Blanc de Blancs Brut NV

Dom Perignon Brut 12

White

Maison Vincent, Languedoc, France (available by carafe and glass)

Pinot Bianco, Quercus, Goriška Brda, Slovenia

Pinot Grigio delle Dolomiti, Veneto, Italy (available by carafe and glass)

Lugana, Catulliano, Pratello, Lombardy, Italy

Langhe Arneis, Sarotto, Piemonte, Italy

Gavi di Gavi, 'La Meirana', Piemonte, Italy (available by carafe and glass)

Chateauneuf-du-Pape, Beaurenard, Rhone, France

Verdicchio dei Castelli Classico, Marche, Italy (available by carafe and glass)

Picpoul de Pinet, Luvignac, Languedoc, France (available by carafe and glass)

Sauvignon Blanc, Firmian, Trentino, Italy (available by carafe and glass)

Falanghina, Rocca Leoni, Campania, Italy

Albarino, Pazo Senorans, Rias Baixas, Spain

Riesling 'Hattenheimer', Balthasar Ress, Germany

Grillo, Feudo Arancio, Sicily

Viognier 'Iles Blanches', Rhone, France

Assyrtiko 'Voila', Lyrarakis, Crete, Greece

Chardonnay 'Bramito del Cervo', Umbria, Italy

Sancerre 'Les Caillottes', Roger, Loire, France

Cervaro della Sala, Antinori, Umbria, Italy

Chassagne Montrachet 1er Cru, Pillot, France

Red

Maison Vincent, Languedoc, France (available by carafe and glass)

Nero d'Avola, Feudo Arancio, Sicily

Chateau Terrefort-Lescalettes, Bordeaux, France

Pinot Noir 'Salices', Lurton, Languedoc, France (available by carafe and glass)

Aglianico, Cantine Notaio, Basilicata, Italy

Pinot Noir 'Focara', Colli Pesaresi, Marche, Italy

Charmes de Kirwan, Margaux, France

Primitivo, Visconti della Rocca, Puglia, Italy (available by carafe and glass)

Merlot, Castel Firmian, Trentino, Italy (available by carafe and glass)

Rioja Crianza, Bodegas Altanza, Spain

Montagne St Emilion, Vieux Bayard, France

Barbera d'Alba, Molino, Piemonte, Italy

Chateau Boutisse, St Emilion Grand Cru, France

Montepulciano d'Abruzzo, Itinera, Italy (available by carafe and glass)

Malbec, Clos la Coutale, Cahors, France (available by carafe and glass)

Gigondas, Font-Sane, Rhone, France

Il Bruciato, Guado al Tasso, Bolgheri, Italy

Barolo Gallinotto Single Vineyard, Piemonte, Italy

Tignanello, Tuscany, Italy

Chateau Lynch Bages, Grand Cru, Pauillac, France

Rose

Maison Vincent, Languedoc, France (available by carafe and glass)

Lady A Provence IGP, France (available by carafe and glass)

Domaine de Valdition 'Vallon des Anges' Aix en Provence, France

Rock Angel Provence, France (available by carafe and glass)

Chateau D'esclans, Provence, France