

Brighton Beach House

Restaurant 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.

Restaurant sample all day menu

Smalls

Nduja scotch egg (491 calories)

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

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

Starters

Plaice goujons, tartar sauce, lemon (406 calories)

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

Devon crab flatbread, green olive (741 calories)

Green vegetable broth (plant based) (241 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)

Fish and shellfish

Wild sea bass, heritage tomatoes, olives (447 calories)

Salmon, green sauce, house side

Plaice, crayfish cider butter sauce (789 calories)

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

Meat

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

Rack of lamb, sweetheart cabbage, gravy (800 calories)

Ribeye on the bone, fries, bearnaise (1324 calories)

BBH burger, smoked cheddar, onion, tomato, fries (774 calories)

Club steak, fries, dijonnaise (1127 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)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

Club sample wine list

Sparkling and Champagne

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

Thienot, Brut, NV (available by glass)

Thienot Rose, Brut, NV

Moet & Chandon, Brut, Imperial, NV (available by glass)

Moet & Chandon Rose, Brut, Imperial, NV (available by glass)

Ruinart, Brut NV (available by glass)

Louis Roederer, Collection 243, Brut NV

Ruinart, Blanc de Blancs, Brut NV

Dom Perignon, Brut

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