

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

Avocado dip, crudités, tortilla (plant based) (341 calories)
Beef carpaccio, Venetian dressing (331 calories)
TFC chicken, hot sauce (445 calories)
Calamari fritti, picante aioli (389 calories)
Shishito peppers, miso glaze (plant based) (160 calories)

Starters

Green vegetable soup, salsa verde (plant based) (419 calories)
Shetland mussels, chilli & garlic (speak with staff)
Tuna tostada, chipotle, avocado (317 calories)
Steak tartare, cornichons, sourdough (436 calories)
Burrata, winter tomatoes, balsamic (vegetarian) (352 calories)

Salads and sandwiches

Little gem caesar, parmesan, herb croutons (405 calories)
Kale, spicy sunflower seed dressing, fine herbs (plant based) (667 calories)
Chopped, chicken, cheddar, bacon, egg, avocado, tomato, beetroot, cucumber (1230 calories)
Soho Smash Burger, cheddar, iceberg, tomato, pickles, fries (1464 calories)
Fried fish sandwich, iceberg, tartare sauce, fries (1385 calories)
Vegan Symplicity Burger, tomato, pickles, burger sauce, onion, fries (plant based) (1130 calories)

Wood fired pizza

Buffalo mozzarella, tomato, basil, oregano (1103 calories)
Spicy salami, tomato, mushroom, mozzarella (1399 calories)
Superstraccia, basil pesto, pine nuts (plant based) (1184 calories)
Prosciutto, tomato, mozzarella, rocket, burrata (1372 calories)

Mains

Scottish sea trout, spinach, aioli (510 calories)
Dry aged fillet (900 calories) or ribeye (1650 calories), bearnaise, fries
Chicken schnitzel, rocket, tomatoes (319 calories)
Rigatoni, bolognese, parmesan (1720 calories)
Brick chicken, spicy yoghurt, Thai basil (939 calories)
Aubergine parmigiana (vegetarian) (497 calories)
Grain bowl, black rice, quinoa, kale, turmeric cauliflower, apple cider (plant based) (492 calories)
Mac & cheese, scamorza, parmesan (2378 calories) (choice to add bacon, spinach or lobster)
Pork chop, borlotti beans, gremolata (538 calories)

Sides

Tenderstem broccoli (plant based) (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.

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