

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 tataré, 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, tumeric 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
Moët & Chandon Brut Imperial NV (available by glass)
Moët & 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 Röss, 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-Lescalles, 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