

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

Wye Valley asparagus, hollandaise (293 calories)
Edamame and jalapeno dip, crudites (plant based) (576 calories)
Haggis scotch egg, sausage, piccalilli ketchup (545 calories)
Fried artichokes, lemon aioli (701 calories)

Starters

Fishcake, tartar sauce, frisse (493 calories)
Burrata, rocket pistou, pane carasau (687 calories)
Cornish crab, brioche, aioli (741 calories)
Chickpea and tumeric soup (206 calories)

Plant based and salads

Pearl barley risotto, squash, sage (plant based) (626 calories)
Grain bowl, quinoa, wild rice, tumeric hummus, sprouts (plant based) (646 calories)
Kale, pickled apple, feta, cumin dressing (plant based) (266 calories)
Smash Neat burger, stack sauce, cheese, onions, sweet potato fries (plant based) (1086 calories)
Avocado, butter lettuce, sherry vinaigrette (plant based) (232 calories)

Fish and shellfish

Salmon, peas, broad beans, lemon crème fraiche (746 calories)
West country mussels, harissa butter, honey (559 calories)
Skate, sauce gribiche, fries (627 calories)
Cornish cod, brown shrimp, hollandaise (447 calories)

Meat

Brick chicken, salsa verde, lemon (737 calories)
Confit duck leg, green beans, gremolata (982 calories)
BBH burger, Provolone cheese, mortadella, tomato, lettuce, pickles, fries (1156 calories)
Club steak, fries, dijonnaise (1127 calories)
Ribeye on the bone, fries, bearnaise (1399 calories)

Pizzette and pizzas

Buffalo mozzarella, tomato, basil, oregano (pizzette: 851 calories), (pizza: 1135 calories)
Spicy salami, tomato, mushroom, mozzarella (pizzette: 951 calories), (pizza: 1268 calories)
Picante, tomato, superstraccia, basil (plant based) (pizzette: 854 calories), (pizza: 1325 calories)
Napoli, anchovies, capers (pizzette: 625 calories), (pizza: 1128 calories)
Black truffle, four cheeses (pizzette: 805 calories), (pizza: 1328 calories)

Sides

Seasonal greens, herb butter (vegetarian) (262 calories)
Jersey royal potatoes (plant based) (369 calories)
Green salad, lemon oil (plant based) (110 calories)
Fries (plant based) (660 calories) or sweet potato fries (plant based) (571 calories)
Heritage tomatoes, basil (plant based) (126 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
Moët & Chandon, Brut, Imperial, NV (available by glass)
Moët & 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 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