MAIN MENU

Served Lunch and Dinner

Saltwater BEAUCETTE MARINA

STARTERS

CRAB CAKES WITH PICKED CRAB MEAT 12
citrus mayo and wakame

CRISPY BABY SQUID 12
chilly nam jim, wakame

GUERNSEY SCALLOPS 13
garlic, lemon and herb butter

OYSTERS 3
shallot vinaigrette

MUSSELS 13
Marinière, à la crème, cider & chorizo, blue cheese

CRISPY CHILLI BEEF 12
cold noodle salad, sesame, ginger, garlic, corriander

STILTON & WATERCRESS ARANCINI 9
parmesan honeycomb

GOATS CHEESE & ROASTED PEPPER BRUSCHETTA 11
artichoke, parmesan

SUFFOLK BELLY PORK 11
ginger and chilli jam

MAINS

CATCH OF THE DAY MP
potato and herb cake, sauteed greens, hollandaise, garlic butter (shrimp butter +4)

FISHERMANS CATCH 26
battered monkfish, scallop, prawn, tartar sauce, fries, crushed minted peas

MUSSELS 22
Marinière, à la crème, cider & chorizo, blue cheese, fries

FISHERMANS PIE 28
smoked haddock, fish, prawns, scallops, crab mash

(V / VG / GF OPTIONS AVAILABLE)

GRILL

FILLET 220G 38

SIRLOIN 280G 34

T-BONE 500G 55

ADD

½ grilled lobster	MP
4 garlic king prawns	6
3 hand-dived scallops	10

+ SAUCE OF YOUR CHOICE £3

Peppercorn, garlic butter, bearnaise, blue cheese, marrowbone jus

ALL SERVED WITH CONFIT TOMATO, GARLIC MUSHROOM & CHUNKY CHIPS

TO SHARE

SEAFOOD PLATTER 2 pax MP
grilled lobster, scallops, king prawns, crevettes, crab claw, mussels

CHATEAUBRIAND 550G 79
confit tomato, grilled garlic mushroom, chunky chips, mixed salad, onion rings and 2 sauces

SIDES

BROCCOLI, CHILLI AND GARLIC	6
SWEET POTATO FRIES	6
CHUNKY CHIPS	5
FRIES (add parmesan truffle 3)	4
TEMPURA COURGETTE	6
ROCKET AND PARMESAN SALAD WITH ROASTED HAZELNUTS	5
GARLIC BREAD	5
BUTTERED POTATOES	5

JOIN THE COMMUNITY

SHARE YOUR EXPERIENCE & STAY UPDATED

Please notify our staff of any allergies or dietary requirements before placing your order. A discretionary 10% service charge will be added to your bill.