

# Southsea BEACH CAFE

## UPCOMING EVENTS

OCT  
6 & 20  
NOV  
3

SBC'S  
FRESH  
FISH  
NIGHTS

OCT  
19

AUTUMNAL  
WREATH MAKING  
WITH LULA FROM  
SMELL THE ROSES

OCT  
27

STEAK  
NIGHT  
AT  
SBC

NOV  
16

BEAUJOLAIS  
NIGHT  
WINE TASTING  
& 9 COURSE À LA  
CARTE MENU

NOV  
30  
DEC  
7, 14 & 21

CHRISTMAS  
WREATH MAKING  
WITH LULA FROM  
SMELL THE ROSES

DEC  
1, 8, 15  
& 22

CHRISTMAS  
PARTY  
NIGHTS AT SBC  
3-COURSE MENU &  
LIVE MUSIC

*Southsea*  
**BEACH CAFE**

**9-COURSE MENU**  
**WITH WINE PAIRING**

**Le hors-d'œuvre**

Braised Short-Rib Croquettes

---

**Le Potage**

Classic homemade French onion soup

---

**Le Poisson**

Roe on Scallop, ratatouille & crispy shallots

---

**Le Poisson la suite**

Salmon Gravalax, dill cream, crostini

---

**Plat 1**

Venison Fillet, Blackcurrant Jus, chefs pomme puree

---

**Plat 2**

Monkfish tail wrapped in pancetta with lemon beurre blanc

---

**La salade**

Mushroom Duxelles, wild mushrooms & pine nuts

---

**Le fromage**

selection of french cheeses

---

**Le Dessert**

Tarte Tartin, apple caramel & vanilla pod ice cream

# Christmas on the beach

AT SOUTHSEA BEACH CAFE  
£50 PER HEAD 3 COURSE MEAL

## starters

Wild mushroom and chestnut soup (VE)

Slow braised short rib stuffed yorkies, horseradish  
creme fraiche

Devon white crab and avocado terrain drizzled with  
chilli oil

## Mains

Organic Scottish Salmon panko herb crumb bernaise,  
tenderstem broccoli and sprouts with shallot rosti

Turkey breast, cranberry and sausage meat stuffing,  
honey roasted vegetables, little piggies & garlic butter  
sprouts

Cauliflower steak, curry sauce, coconut yoghurt,  
cranberry, pomegranate and coriander salad (VE)

## Desserts

Mulled pear and apple crumble with brandy custard

Smashed mince pie and cinnamon mascarpone sundae

Chocolate and salted caramel mousse with roasted  
hazelnuts (VE)

*Southsea*  
**BEACH CAFE**

**STARTERS**

PAN-FRIED QUEEN ROE ON SCALLOPS ON A BED OF  
SAMPHIRE BUTTER **£13**

THREE JUMBO TIGER KING PRAWNS WITH MANGO SALSA AND  
DRIZZLED WITH CHILLI OIL **£13**

FRESH ROPE GROWN MUSSELS COOKED IN A BABY CHORIZO  
AND A LOCAL CIDER BROTH **£10.50**

HOMEMADE SMOKED CORNISH MACKEREL PATE SERVED  
WITH TOASTED ROSEMARY AND MALDON SALT FOCACCIA  
**£9.50**

LOBSTER & CRAYFISH BISQUE TOPPED WITH BLACK GARLIC  
HOMEMADE CROUTONS **£10.50**

**MAINS**

PAN-FRIED FILLET OF HAKE, PEA & MINT PUREE, CRISPY  
SMOKED PANCETTA & BLACK PEPPER HOLLANDAISE **£24**

OCTOPUS TENTACLE, SQUID INK EMULSION, CHARRED  
FENNEL AND DILL **£23**

RED MULLET, CLASSIC FRENCH VIERGE SAUCE SERVED WITH  
CRISPY SWEET POTATO FONDANT **£19**

CAJUN MARINATED SWORDFISH STEAK, SWEETCORN PURÉE,  
EDAMAME & CHERRY TOMATOE SALSA **£20**

CURRIED MONKFISH TAIL, FLATBREAD, SPRING ONION &  
COCONUT RICE **£19.5**

*Southsea*  
**BEACH CAFE**

**CHOOSE YOUR CUT**

10Z RIBEYE £26

80Z RUMP £18

10Z SIRLOIN £22

60Z FILLET £30

TOMAHAWK STEAK FOR TWO (PREORDER ONLY) £55

TUNA STEAK £18

CAULIFLOWER STEAK £12

**CHOOSE YOUR SIDES**

ROASTED TUSCAN POTATOES £4

SWEET POTATO MASH £4

HOMEMADE THYME POTATO ROSTIS £4

MINI CAESAR SALAD £4.5

TRUFFLE & PARMESAN FRIES £4.5

TENDERSTEM & BLACK  
SESAME BROCCOLI £4.5

RUSTIC FRIES £3.5

BUTTERED NEW POTATOES £4

ASPARAGUS AND SHALLOT £5

SAUTEED POTATOES £4

GREEN BEANS & CRISPY KALE £4

**CHOOSE YOUR SAUCE £3.50**

BERNAISE

HAMPSHIRE BLUE CHEESE

PEPPERCORN

CHIMMICHURRI

WILD MUSHROOM RED WINE DIANE

