

BREAKFAST AND LUNCH

Southsea
BEACH CAFE

Please inform your server of any dietary requirements you may have.

GF Non gluten containing | **AGF** Available non gluten containing | **V** Vegetarian
AV Available vegetarian | **VE** Vegan | **AVE** Available vegan

We kindly note that we're unable to offer substitutions to menu items, any additional add ons or changes will be charged separately.

Breakfast

SERVED UNTIL 11:30AM

Dish	Description	Price (£)
THE FULL ENGLISH AGF	Astles Butchers sausage, Dorset smoked streaky bacon, portobello mushroom, oregano-roasted plum tomato, Heinz beans, Pommes Anna, white farmhouse toast and fried eggs. <i>Available all day</i>	16
VEGETARIAN BREAKFAST VAGFAVE	Poached eggs, sliced avocado, homemade rösti, Turkish yoghurt, three-bean ragu, tomatoes, halloumi, spinach, crispy chickpeas, pesto and sourdough.	15.5
SBC EGGS	BENEDICT AGF Korean BBQ slow-braised ox-cheek & short rib ragu, served on a toasted English muffin, with wilted baby spinach, and gochujang hollandaise, black sesame seeds, coriander & crispy onions. FLORENTINE VGF Charred asparagus, wilted baby spinach & sliced avocado, served on a handmade Pommes Anna with free-range poached eggs, hollandaise & watermelon radish. ROYALE CROISSANT AGF Smoked Chalkstream Rainbow Trout, served on a croissant, with caviar, picked crab bisque and samphire. EGGS ON TOAST Sourdough toast with three free-range eggs cooked your way.	15.5 14 18 8.5
TOAST SELECTION	Three slices of white toast or sourdough with your choice of marmalade, jam, Marmite or honey.	6
SBC MUFFIN	Astles Butchers sausage, smoked streaky bacon, fried egg, Red Leicester slice, Cheddar slice, Sriracha sauce and rösti puck.	12.5
MANGO BOWL	Blueberries, physalis, Pink Lady apple, banana, raspberries, kiwi, fig, granola, chia seeds & maple.	12.5
EXTRAS	DescriptionPrice (£) Black Pudding3.5 Astles sausage2.5 Smoked Dorset bacon2.5 Charred halloumi3.5	DescriptionPrice (£) Chorizo3.5 Smoked Chalkstream trout8 Sliced avocado3.5 Mini Hashrounds3

Brunch

SERVED ALL DAY

Dish	Description	Price (£)
LOADED CROISSANT	Dorset streaky bacon, Red Leicester, Cheddar and Cajun béchamel.	12.5
WILD MUSHROOM TOAST	New Forest wild mushrooms, creamed leeks, Stilton curd, baby watercress, black truffle dust, and crispy onions, served on French toast, topped with a fried egg.	14.5
BURRATA	Jerk Crown Prince pumpkin wedges, wild rocket, sage, pickled shallots, hot honey & pumpkin seeds. With toasted sourdough	14.5
FRENCH TOAST	Handmade brioche with torched banana crème brûlée, Biscoff crumb, blueberry compote & Broadway espresso mascarpone.	14
CARAMELISED GOAT'S CHEESE	Smashed avocado with beetroot, maple Chantenay carrots, fig, salsa verde and toasted seeds, served on sourdough bread. <i>Make it vegetarian or vegan by swapping goat's cheese to caramelised vegan feta.</i>	14.5
	AV AVE	
MEDITERRANEAN AUBERGINE STEAK	Dukkha rubbed aubergine, with smoked paprika yoghurt, diced baby chorizo, fresh dill, topped with a free- range fried egg <i>Make it vegetarian or vegan with vegan feta.</i>	13.5
	AV AVE	

Sides

SERVED FROM 12PM

Description	Price (£)
Pil-pil prawns & sea herbs	12.5
Salt & pepper squid with tartare and charred lemon	9.5
Dressed leaves	6
Olives	5
Truffle fries	6
Rustic fries	4.5
Blistered padrón peppers with Dorset chilli salt	7
Cajun Corn Ribs	7.5



Lunch

SERVED FROM 12PM

Dish	Description	Price (£)
FISH & CHIPS GF	Battered haddock with tartare, curry sauce, pea purée, charred lemon half and rustic fries.	23
BURGER AGF	Local Astles butcher short rib & rump burger patty, handmade brioche bun, bacon jam, caramelised shallots, tomato, lettuce, pickle slice. Served with rustic fries.	19.5
TUNA STEAK GF	Black garlic tenderstem broccoli, cajun corn ribs, sweetcorn puree, burnt sweetcorn salsa, with charred padrón peppers.	25
POKE BOWL VE GF	Sticky rice, avocado, edamame, burnt sweetcorn salsa, watermelon radish, slaw, pickled cabbage & charred lime. <i>Add your choice of protein: Pan-fried chicken thigh £6.5, Charred Halloumi £3.5, Chalkstream Rainbow Trout £8, Vegan Sausage £5</i>	15
VEGAN BURGER VE AGF	Vegan chorizo-style burger, smoked applewood vegan cheese, toasted potato bun, SBC house sauce, tomato, lettuce and pickle, served with rustic fries.	18
HOUSE CHICKEN SANDWICH AGF	Pan-fried chicken breast, sliced avocado, tomato, rocket, pickled pink onions, Red Leicester & Cheddar, Dorset smoked bacon, with a basil mayonnaise & balsamic, served on fresh focaccia, with a side of dressed leaves	16
SHELLFISH LINGUINE	Hand-pulled fresh linguine, with picked crab, king prawns & Shetland mussels, in a Samphire bisque.	23.5
OX-CHEEK TOASTIE	Slow braised ox-cheek & short rib ragu, Red Leicester & Cheddar, Cajun béchamel, pickled pink cabbage, dill pickles, on toasted sourdough. With a pot of mustard mayo.	16.5
SOUP OF THE DAY	Served with toasted focaccia & West Country butter.	9.5

Life's better at the beach

Kids Menu

Dish	Description	Price (£)
BREAKFAST / BRUNCH <i>Served all day</i>	THREE-STACK PANCAKES With banana, strawberry and chocolate sauce.	7
	BABY FRENCH TOAST With maple bacon. <i>Add a fried egg £1.5.</i>	7
	MINI ENGLISH Astles sausage, Dorset smoked bacon, free-range fried egg, beans, slice of toast.	9
	MINI SMASHED AVOCADO With cucumber and cherry tomato.	6.5
	MINI FRUIT YOGHURT GRANOLA BOWL	7.5
SERVED FROM 12PM	SAUSAGE AND CHIPS With either beans or peas.	6.5
	MINI FISH & CHIPS Pea purée and rustic fries.	10
	BURGER Local patty, Cheddar cheese, tomato, Little Gem and SBC sauce.	9.5
	MINI POKE BOWL Cucumber, cherry tomato, couscous, avocado and edamame.	7.5
	REALLY CHEESY Mac and Cheese.	6.5



