


## Day and Evening Menu Served from 11:30am - 9:00pm

**Our approach is simple:** source the best quality ingredients, don't fuss with them, and cook the old school way. We slow smoke our meat over hickory wood on Bradley smokers then grill over open flames on Synergy grills, giving it an authentic smoky flavour. **Ask to see our specials board for seasonal dishes.**

**Please inform us if you have any special dietary requirements or allergies prior to ordering.**

### SMALL PLATES AND SALADS

SOUP OF THE DAY WITH CRUSTY BREAD Please ask your server about today's soup		£ 6
LOBSTER MINISTRONE Black garlic mayo, crusty bread		10
<b>B.S.G FRIES</b> <b>Burnt brisket ends, black garlic mayo, red onion chutney</b>		<b>9</b>
B.S.G HOT AND SPICY CHICKEN WINGS Bourbon BBQ sauce, blue cheese ranch		(x5) 7 (x10) 12
SALT AND VINEGAR SQUID Kimchi, Korean spiced mayo		8
FRESH MUSSELS Cider, shallots, apple, cream, crusty bread		small 8 large 15
CHARRED VEGETABLES AND HALLOUMI (v) Rocket, balsamic		8
SMOKED BEEF SALAD Cos, red onion, croutes, watercress, blue cheese ranch		small 7 large 14
GRILLED JUMBO SHRIMP Cos, rocket, burrata, tomato, honey and mustard dressing		small 7 large 14
BURRATA SALAD (v) Cos, tomato, watercress, truffle oil		small 6 large 12

### OPEN FLAME GRILLED SANDWICHES

ALL SERVED ON GRILLED BLOOMER WITH HOUSE SALAD	£
8 HOUR PULLED PORK Spiced apple puree, coleslaw	9
<b>B.S.G CHEESESTEAK</b> <b>Blue cheese, red onion chutney, sour cream</b>	<b>12</b>
HOT SMOKED SALMON Charred gem, tartare sauce	9
JUMBO SHRIMP Chorizo, charred gem, black garlic mayo	9
HALLOUMI (v) Sweet and sour peppers, watercress	9
CHARRED VEGETABLES (v) Burrata, kale pesto, gremolata	9

### SIDES

House fries	ALL 4
Sweet potato fries	
Salt and vinegar onion rings	
Portobello mushrooms	
Charred corn on the cob	
House salad	
Fresh bread with balsamic and olive oil	
Olives and sundried tomatoes	
Charred gems with peas and bacon	

#### WIN dinner for two

Simply Tweet, Facebook or Instagram your pics using #BSGSaunton to enter our monthly prize draw

### B.S.G STEAKS

OUR BEEF IS DRY-AGED FOR 28 DAYS PRODUCING A DEEP, ROBUST, FLAVOURSOME STEAK. ALL SERVED WITH GRILLED PORTOBELLO MUSHROOM AND TOMATO, HOUSE FRIES AND SALAD. ALL COOKED TO YOUR LIKING.

SIRLOIN full of flavour (8oz*)	20
RIB-EYE marbled and juicy (8oz*)	21
T-BONE large premium cut (10oz*)	25

\*Weight approx as all steaks are hand cut to order

Make it a surf and turf with garlic jumbo shrimps for £6

ADD A SAUCE	ALL 3
Peppercorn   Black garlic hollandaise   Béarnaise	

### B.S.G BURGERS

ALL SERVED WITH HOUSE FRIES AND SALAD	£
THE B.S.G BURGER Pretzel bun, steak burger, maple cheddar, smoked streaky bacon, red onion chutney	12
<b>BRADLEY'S BRISKET BURGER</b> <b>Pretzel bun, steak burger, burnt brisket ends, black garlic mayo</b>	<b>14</b>
THE BIG PIG Pretzel bun, steak burger, 8 hour pulled pork, spiced apple puree	14
THE B.S.G BIG BOY Double burger, double maple cheddar, double streaky bacon, red onion chutney	18
CHICKEN BURGER Pretzel bun, burrata, cured ham, red onion chutney	12
BOMBAY CHICKEN BURGER Pretzel bun, Bombay marinated chicken, onion bhaji, raita, curry mayo	14
CHICKPEA FALAFEL (v) Pretzel bun, portobello mushroom, beetroot relish	12
HALLOUMI BURGER (v) Charred vegetables, aged balsamic	12

### B.S.G MAINS

PORK CHOP Charred corn on the cob, portobello mushroom, bourbon BBQ sauce, house fries and salad	18
<b>BBQ RACK OF RIBS</b> <b>House fries, salad, coleslaw</b>	<b>19</b>
FISH AND CHIPS Doom Bar battered fish of the day, house fries, mushy peas, tartare sauce	12
BLACKENED CAJUN MONKFISH TAIL White bean and pancetta cassoulet, gremolata	18
<b>WHOLE SEABASS</b> <b>Either Thai style or lemon and garlic. With house fries and salad</b>	<b>19</b>
B.S.G MAC AND CHEESE (v) with chorizo	14
with lobster	18
PASTA ALLE VONGOLE Clams, parsley, garlic, tomato, olive oil	15
PENNE ALLA PUTTANESCA (v) Tomato, garlic, chilli, olives, basil	15



*Beachside*  
GRILL