

Beachside

GRILL

DAY & EVENING MENU

Served from 11.30am - 9.30pm

Our approach is simple: source the best quality ingredients, don't fuss with them, then cook them in an old-school way. We slow smoke meats over hickory wood on Bradley Smokers, then grill over open flames on a Synergy Grill, giving it an authentic smoky flavour.

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

BREAKFAST MENU (served 9am - 11am)

Beef brisket hash Truffle fried egg	10
B.S.G Hot smoked salmon Scrambled egg, sourdough toast	10
Patatas bravas (v) Fried potatoes, fried egg, tomato, chilli, Dorset black garlic mayo add chorizo	8 10
Corn chips (vg) Smashed avocado, refried black beans, mango and ginger salsa	7
American pancake stack (v) Maple syrup add streaky bacon	6 8
Bircher muesli (vg) Rolled oats, almond milk, raspberries, maple syrup, almond granola	8

SMALL PLATES, SALADS & PASTA

Freshly prepared soup of the day (v) Crusty bread	6
Potted brown shrimps Crumpet, cucumber salad	8
Monkfish scampi Doom Bar ale batter, chip shop curry sauce, green pea hummus	8
Salt & vinegar squid Kimchi, Korean spiced mayo	8
B.S.G Hot & spicy chicken wings BBQ bourbon sauce, blue cheese ranch sauce	5 pcs 8 10 pcs 14
B.S.G Dirty fries Burnt brisket ends, red onion chutney, Dorset black garlic mayo	10
Mussels Devon Red cider, shallots, apple, cream, crusty bread	10
Exmoor beef salad Cos, red onion, blue cheese ranch dressing, croûtes, rocket, truffle	8/14
Grilled jumbo shrimp salad Cos, rocket, tomato, olives, honey and mustard	8/14
Mozzarella salad (v) Cos, tomato, watercress, black truffle dressing	8/14
B.S.G Mac & cheese (v) Cheddar, toasted sourdough bread Add brown shrimps and truffle	10 16
Beef rigatoni Slow cooked brisket, tomato, basil, parmesan	16



B.S.G GRILL

£

Dry aged for 28 days producing a deep robust flavoursome steak. All served with fries, portobello mushrooms, grilled tomato, house salad

Sirloin Surf & turf add garlic jumbo prawns	22 6
Ribeye Surf & turf add garlic jumbo prawns	24 6
Char grilled peri peri chicken Charred corn, fries, coleslaw, peri peri mayo	16
Smoked pork belly Charred corn, portobello mushroom, fries, BBQ bourbon sauce	18
Monkfish "osso buco" Risotto Milanese, gremolata	18
Whole grilled seabass Lemon, garlic, honey, basil	20



B.S.G BURGERS

£

We use our Bradley Smoker and Synergy Grill to create authentic smoked BBQ flavours. All burgers are served with tomato, rocket, fries and house salad

B.S.G Burger Pretzel bun, maple cheddar, streaky bacon, red onion chutney	12
Brisket burger Pretzel bun, burnt brisket ends, black garlic mayo, red onion chutney	14
Porky pig burger Pretzel bun, 8-hour pulled pork, coleslaw, spiced apple puree, BBQ bourbon sauce	14
Bombay chicken burger Pretzel bun, onion bhaji, cucumber, curry mayo	14
Chickpea falafel (v) Pretzel bun, portobello mushroom, black garlic mayo, beetroot relish	12



TURN OVER FOR FLAME-GRILLED SANDWICHES, SIDES AND HEALTHY OPTIONS

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Beachside

GRILL

OPEN FLAME-GRILLED SANDWICHES

On grilled garlic and rosemary sourdough bread with house salad

B.S.G 8 hour pulled pork shoulder 10
Coleslaw, spiced apple puree, BBQ bourbon sauce

Exmoor sirloin 12
Red onion chutney, blue cheese ranch dressing



B.S.G Hot smoked salmon 10
Green pea hummus, crispy capers, charred gem lettuce

Jumbo shrimps 10
Chorizo, charred gem lettuce, Dorset black garlic mayo

Halloumi (V) 9
Green pea hummus, charred aubergine, rocket



HEALTHY & HEARTY

£

The following dishes are made using carefully sourced ingredients and suitable for both vegetarians and vegans

Courgette soup 6
Cumin, smoked tofu, sourdough bread

Corn chips 7
Smashed avocado, refried black beans, mango and ginger salsa



Quinoa salad 7/14
Fennel, orange, saffron, pomegranate, molasses

Lentil & broad bean tabbouleh 7/14
Ras el hanout, BBQ aubergine, black garlic, hazelnut

Spiced cauliflower "steak" 12
Coconut, onion bhaji, plantain crisps

Risotto Milanese 12
Saffron, rocket, gremolata, toasted pumpkin seeds

SIDES & NIBBLES

ALL £5

Bread basket with aged balsamic

Green pea hummus and crisp bread

Garlic bread

House fries

Sweet potato fries

Salt and vinegar onion rings

Portobello mushrooms

Charred gems with peas and bacon

Cos, bacon, blue cheese and rocket salad

Marinated olives

Chip shop curry sauce

Charred corn on the cob

House salad



WIN dinner for two at Beachside Grill

Simply Tweet, Facebook or Instagram your pics using **#BSGSaunton** to enter our monthly prize draw. Good luck!

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