

# Beachside

## G R I L L

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### MAINS

<b>Beef Rigatoni</b>	16
Slow-cooked brisket, tomato, basil, parmesan	
<b>B.S.G Dirty Fries GF</b>	10
Burnt brisket ends, red onion chutney, Dorset black-garlic mayo	
<b>Jackfruit Dirty Fries VG GF</b>	10
Pulled jackfruit, red onion chutney, Dorset black-garlic mayo	
<b>Lentil &amp; Chickpea Tabbouleh VG</b>	7/14
Ras el hanout, BBQ aubergine, black-garlic dressing, hazelnut	
<b>Risotto Milanese VG GF</b>	12
Saffron, rocket, gremolata, toasted pumpkin seeds	
<b>B.S.G Mac &amp; Cheese V</b>	12
Cheddar, toasted organic bloomer	
<b>The Ultimate Mac &amp; Cheese</b>	16
with chorizo and truffle	
<b>Fish &amp; Chips</b>	12
Doombar ale batter, green pea and mint hummus, chip shop curry sauce	
<b>Hake</b>	16
Risotto milanese, gremolata, rocket	

**V Vegetarian VG Vegan GF Gluten Free** Please inform us, prior to ordering, if you have any special dietary requirements or allergies. Even if not listed, many dishes can be adapted to be vegan or gluten-free. Please ask to see our full allergen menu

Our approach is simple: source the best quality ingredients and cook them simply to let their flavours shine. We grill over open flame on a state-of-the-art Synergy Grill, which provides authentic flavour and succulence. Many of our dishes can be turned into gluten-free or vegan versions. Please ask your server for more information.

### B.S.G GRILL

We use our Synergy Grill to create authentic smoked BBQ flavours. All burgers are served with tomato, rocket, fries and house salad. A gluten free option is available on request

<b>Smoky Maple &amp; Chilli Beer Dog*</b>	12
Pretzel baguette, fried onions, homemade mustard, black garlic mayo, chilli	
<b>B.S.G Burger*</b>	12
Pretzel bun, maple cheddar, streaky bacon, red onion chutney	
<b>Brisket Burger*</b>	14
Pretzel bun, burnt brisket ends, black- garlic mayo, red onion chutney	
<b>Pulled BBQ Jackfruit Burger VG GF</b>	12
Pretzel bun, pickled red cabbage, avocado, black- garlic mayo, chips	
<b>Spiced Cauliflower "Steak" VG</b>	12
Coconut, onion bhaji, spiced banana crisps	
<b>Chargrilled Peri Peri Chicken* GF</b>	16
Charred corn, portobello mushroom, fries, coleslaw, peri peri mayo	
*Upgrade your fries to truffle fries	2

### EXMOOR STEAKS

Steaks are dry aged for a minimum of 28 days to produce a rich flavour and succulence. They're served with fries, portobello mushroom, grilled tomato and house salad

<b>Sirloin* GF</b>	22
<b>Ribeye* GF</b>	24
Why not add garlic jumbo prawns? <b>GF</b>	6
*Upgrade your fries to truffle fries	2

## SMALL PLATES

<b>Freshly Prepared Soup of the day</b>	6
Crusty organic bloomer	
<b>Mussels</b>	12
Devon red cider, shallots, apple, cream, crusty organic bloomer	
<b>Carrot &amp; Almond Milk Soup VG</b>	6
Cumin spiced almonds, crusty organic bloomer	
<b>B.S.G Hot &amp; Spicy Buttermilk Chicken Wings</b>	
BBQ bourbon sauce and ranch sauce	
(5 pieces)	8
(10 pieces)	14
<b>Corn Chips VG</b>	7
Smashed avocado, refried black beans, mango and ginger salsa	
<b>Salt &amp; Vinegar Squid</b>	8
Kimchi and Korean spiced mayo	

## SALADS

<b>Exmoor Beef Salad</b>	8/14
Cos, red onion, blue cheese, ranch dressing, ciabatta croûtes, rocket, truffle	
<b>Grilled Jumbo Shrimp Salad</b>	8/14
Cos, rocket, tomato, olives, ciabatta croûtes, honey and mustard	
<b>Mozzarella Salad V</b>	7/12
Cos, tomato, ciabatta croûtes, watercress, black truffle dressing	

## OPEN FLAME-GRILLED SANDWICHES

All served on grilled garlic and rosemary organic bloomer with house salad

<b>Exmoor Sirloin</b>	14
Red onion chutney, blue cheese, ranch dressing	
<b>B.S.G Hot Smoked Salmon</b>	10
Green pea and mint houmous, crispy capers, charred gem lettuce, honey and mustard	
<b>Halloumi V</b>	9
Green pea and mint houmous, charred aubergine, rocket	

## SIDES & NIBBLES

All sides	5
Garlic and chilli marinated olives <b>VG GF</b>	
Crusty bread with aged balsamic and extra virgin olive oil <b>VG</b>	
Green pea and mint, houmous and crisp bread <b>VG</b>	
Garlic ciabatta <b>V</b>	
House fries <b>VG GF</b>	
Truffle and parmesan fries <b>GF</b>	
Mac & cheese <b>V</b>	
Salt and vinegar onion rings <b>V</b>	
Portobello mushrooms <b>GF</b>	
Charred corn on the cob <b>GF</b>	
Charred gems, peas, bacon and mint <b>GF</b>	
House salad <b>V GF</b>	
Cos, bacon, blue cheese and rocket salad	

## KIDS' MENU

<b>B.S.G. Burger</b>	7
Pretzel bun, cheddar, fries	
<b>Grilled Chicken GF</b>	7
Coleslaw, fries	
<b>Exmoor Minute Steak GF</b>	8
Grilled tomato, mushroom, fries	
<b>Fish &amp; Chips</b>	7
Tartare sauce, peas	
<b>Mac &amp; Cheese V</b>	6
Cheddar, toasted organic bloomer	
<b>Rigatoni v</b>	6
Parsley, garlic, tomato, olive oil	

## DESSERTS

See specials board for desserts or ask your server

<b>3 Scoops of Jude's Ice Cream</b>	6
Vanilla <b>VG</b>	
Salted caramel <b>VG</b>	
Chocolate <b>VG</b>	
Strawberries and cream	
Add a scoop to your choice of dessert	2

\*Please note all ice cream may contain traces of nut