

Beachside

G R I L L

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.

MAINS

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

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	
Smoky Maple & Chilli Beer Dog*	12
Brioche bun, fried onions, homemade mustard, black garlic mayo, chilli	
B.S.G Burger*	12
Pretzel bun, maple cheddar, streaky bacon, red onion chutney	
Brisket Burger*	14
Pretzel bun, burnt brisket ends, black- garlic mayo, red onion chutney	
Pulled BBQ Jackfruit Burger VG GF	12
Pretzel bun, pickled red cabbage, avocado, black- garlic mayo, chips	
Spiced Cauliflower "Steak" VG	12
Coconut, onion bhaji, spiced banana crisps	
Chargrilled Peri Peri Chicken* GF	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

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

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

SMALL PLATES

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

SALADS

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

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

SIDES & NIBBLES

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

KIDS' MENU

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

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

See specials board for desserts or ask your server	
Treacle Tart	5
Courgette & Avocado Cake V	5
Lemon Meringue Pie GF	5
Caramel Latte Chocolate Brownie	6
3 Scoops of Jude's Ice Cream	6
Vanilla VG , salted caramel VG , chocolate VG , strawberries and cream, hazelnut	
Add a scoop to your choice of dessert	2