

# Beachside

GRILL

## Menu

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### Mains

<b>BSG Dirty Fries GF</b> Burnt brisket ends, red onion chutney, Dorset black-garlic mayo	11
<b>Jackfruit Dirty Fries VG GF</b> Pulled jackfruit, red onion chutney, Dorset black-garlic mayo	11
<b>Lentil &amp; Chickpea Tabbouleh VG</b> Ras el hanout, BBQ aubergine, black-garlic dressing, hazelnut	8/15
<b>BSG Mac &amp; Cheese V</b> Cheddar, toasted organic bloomer	13
<b>Fish &amp; Chips</b> Doombar ale batter, green pea and mint hummus, tartare sauce	13

### BSG 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>BSG Burger*</b> Pretzel bun, maple cheddar, streaky bacon, red onion chutney	13
<b>Brisket Burger*</b> Pretzel bun, burnt brisket ends, black- garlic mayo, red onion chutney	15
<b>Pulled BBQ Jackfruit Burger VG GF</b> Pretzel bun, pickled red cabbage, avocado, black- garlic mayo, chips	13
<b>Chargrilled Peri Peri Chicken* GF</b> Charred corn, portobello mushroom, fries, coleslaw, peri peri mayo	17
*Upgrade your fries to truffle fries	3

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.

**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** 7  
Crusty organic bloomer

**Corn Chips VG** 8  
Smashed avocado, refried black beans, mango and ginger salsa

## Salads

**Grilled Jumbo Shrimp Salad** 9/15  
Cos, rocket, tomato, olives, ciabatta croûtes, honey and mustard

**Mozzarella Salad V** 8/13  
Cos, tomato, ciabatta croûtes, watercress, black-truffle dressing

## Open flame-grilled sandwiches

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

**BSG Hot Smoked Salmon** 11  
Green pea and mint houmous, crispy capers, charred gem lettuce, honey and mustard

**Halloumi V** 10  
Green pea and mint houmous, charred aubergine, rocket

## Sides & nibbles

All sides 5.50

Garlic and chilli marinated olives **VG GF**

Crusty bread with aged balsamic and extra-virgin olive oil **VG**

House fries **VG GF**

Mac & cheese **V**

Salt and vinegar onion rings **V**

Portobello mushrooms **GF**

Charred corn on the cob **GF**

House salad **V GF**

Cos, bacon, blue cheese and rocket salad

## Kids' menu

**BSG Burger** 8  
Pretzel bun, cheddar, fries

**Grilled Chicken GF** 8  
Coleslaw, fries

**Fish & Chips** 8  
Tartare sauce, peas

**Mac & Cheese V** 7  
Cheddar, toasted organic bloomer

## Desserts

See specials board for desserts or ask your server.

**3 Scoops of Jude's Ice Cream** 7

Vanilla **VG**

Salted caramel **VG**

Chocolate **VG**

Strawberries and cream

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

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[www.beachsidegrill.co.uk](http://www.beachsidegrill.co.uk)

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