



## Mains

<b>Beef Rigatoni</b> 938kcal	19
Slow-cooked brisket, tomato, basil, parmesan	
<b>BSG Catch of the Day</b>	20
Please ask your server for our fresh catch of the day	
<b>Seafood Risotto</b> 1257kcal	22
Prawns, mussels, salmon, crab	
<b>BSG Dirty Fries</b> GF 1406kcal	15
Burnt brisket ends, red onion chutney, Dorset black-garlic mayo	
<b>BSG Loaded Veg Fries</b> VG GF 962kcal	13
Cajun spiced medley of vegetables, vegan cheddar, Dorset black-garlic mayo	
<b>BSG Mac &amp; Cheese</b> V 1207kcal	14
Cheddar, garlic bread	
Add bacon 343kcal	2
<b>Fish &amp; Chips</b> 1625kcal	15
Doombar ale batter, green pea and mint hummus, tartare sauce	
<b>Avocado Panzanella</b> VG 346/692kcal	9/16
Garlic, capers, heritage tomatoes, ciabatta	
<b>Risotto</b> VG GF 447kcal	16
Braised fennel, courgette, peas, toasted pumpkin seeds	

## BSG grill

We use our Synergy Grill to create authentic smoked BBQ flavours. All burgers are served with tomato, cos, fries and house salad. A gluten free option is available on request	
<b>BSG Burger*</b> 1491kcal	16
Pretzel bun, monterey jack cheese, streaky smoky bacon	
<b>Brisket Burger*</b> 1429kcal	18
Pretzel bun, burnt brisket ends, black-garlic mayo, red onion chutney	
<b>Buttermilk Chicken Burger*</b> 1420kcal	17
Monterey jack cheese, butter pickles, streaky smoky bacon, cajun mayo	
<b>BSG Moving Mountain Vegan Burger*</b> VG 961kcal	15
Coleslaw, pickled red cabbage, rustic fries	
<b>Into The Blue Burger</b> 1721kcal	19
Pretzel bun, Exmoor blue, bacon, blue cheese mayo	
*Upgrade your fries to truffle fries 47kcal	4
<b>Non-burger grilled thrills:</b>	
<b>Spiced BBQ Aubergine “Steak”</b> VG 840kcal	14
Chana masala, spinach	
<b>Chargrilled Peri Peri Chicken</b> GF 1929kcal	19
Charred corn, fries, coleslaw, peri peri mayo	

## Exmoor Steaks

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

<b>Sirloin*</b> GF 1032kcal	24
<b>Ribeye*</b> GF 1124kcal	26
Why not add garlic jumbo prawns? GF 225kcal	4
Add peppercorn sauce 493kcal	3
*Upgrade your fries to truffle fries 47kcal	4

## Pizzas

Nine-inch pizzas served with the dipping sauce of your choice, plus a rocket and parmesan salad. Sauces include barbecue, black-garlic mayo and peri-peri mayo.

<b>Margherita</b> 1132kcal	10
Cheddar, mozzarella and fresh tomatoes on a tomato base	
<b>Pepperoni</b> 1383kcal	13
Premium Italian pepperoni with cheddar and mozzarella on a tomato base	
<b>BSG Dirty Pizza</b> 1326kcal	15
Own-recipe burnt brisket plus red onion, barbecue sauce, cheddar and mozzarella on a tomato base, finished with black-garlic mayo	

## Salads

<b>Exmoor Beef Salad</b> 503/1005kcal	10/17
Cos, red onion, blue cheese, ranch dressing, ciabatta croûtes, rocket	
<b>Grilled Jumbo Shrimp Salad</b> 567/1015kcal	10/17
Cos, rocket, tomato, olives, ciabatta croûtes, honey and mustard	
<b>Greek Salad</b> V 465/929kcal	9/16
Mozzarella, cucumber, olives, red onion, tomato, ciabatta croûtes	

## Open flame-grilled sandwiches

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

<b>Exmoor Philly Steak</b> 658kcal	16
Caramelised onion, monterey jack cheese	
<b>Battered Fish Goujons</b> 627kcal	14
Green pea hummus, remoulade, tartare sauce	
<b>Halloumi</b> V 801kcal	13
Roasted red pepper, chilli and garlic hummus, chargrilled aubergine	
<b>Avocado &amp; Bacon</b> 569kcal	14
Smashed avocado, streaky smoky bacon, fried egg	

## Sides & nibbles

<b>Crusty bread with aged balsamic &amp; extra virgin olive oil</b> VG 866kcal	6
<b>Roasted red pepper, chilli, garlic hummus with crisp bread</b> VG 449kcal	7
<b>Garlic ciabatta</b> V 514kcal	6
<b>House fries</b> VG GF 819kcal	6
<b>Truffle &amp; parmesan fries</b> GF 866kcal	7
<b>Salt &amp; vinegar onion rings</b> V 617kcal	6
<b>Charred corn on the cob</b> GF 179kcal	6
<b>Charred gems, peas, bacon</b> GF 487kcal	7
<b>Cos, bacon, blue cheese &amp; rocket salad</b> 360kcal	7

## Kids’ menu

<b>BSG Burger</b> 810kcal	9
Pretzel bun, cheddar, fries	
<b>Chicken Goujons</b> 781kcal	9
Coleslaw, fries	
<b>Exmoor Minute Steak</b> GF 689kcal	11
Grilled tomato, peas, fries	
<b>Fish &amp; Chips</b> 574kcal	9
Tartare sauce, peas	
<b>Mac &amp; Cheese</b> V 675kcal	8
Garlic bread	
<b>Rigatoni</b> V 317kcal	8
Parsley, garlic, tomato, olive oil	
Add brisket 221kcal	3

## Small & sharing plates

<b>Freshly prepared soup of the day</b> VG	8
Crusty organic bloomer	
<b>Mussels</b> 780/1559kcal	9/15
Devon red cider, shallots, cream crusty organic bloomer	
<b>BSG Hot &amp; Spicy Buttermilk Chicken Wings</b>	
BBQ bourbon sauce and sour cream and chives	
(5 pieces) 545kcal	9
(10 pieces) 1047kcal	16
<b>BSG Squid</b> 410kcal	11
Cucumber kimchi, Thai green mayo	
<b>BSG Loaded Vegan Corn Chips</b> VG GF 980kcal	11
Vegan cheese, cabbage, lettuce, jalapeño, avocado, black-garlic mayo	

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. The recommended daily calories for an average adult is 2000 kcal, for our calorific values for each dish, please refer to our online main menu or ask a member of our team.

🐦 @Beach\_SideGrill | 📍 BeachsideGrillSaunton | 📱 BeachsideGrillSaunton | beachsidegrill.co.uk

White wine

Available in 125ml, 175ml, 250ml and bottles	
Coastal Reserve Sauvignon Blanc (France) <span>VG</span>	5.60   7.40   9.60   26
Fresh grassy character, punchy tropical fruit flavour	
Gabbiano Promessa Pinot Grigio (Italy)	6   7.90   10.20   29
Delicate, floral, fruity, fresh on the palate	
Johann Brunner Piesporter (Germany)	28
Sweet with hints of apricot	
Domaine Chanson Chablis (France)	55
Delicate, floral fragrance, with an abundance of citrus	

Red wine

Coastal Reserve Merlot (Spain) <span>VG</span>	5.80   7.60   9.80   28
Full-bodied, rich plum, blackberry, warm vanilla finish	
Monologo Crianza Rioja (Spain)	6.60   8.70   11.20   32
Oaked, ripe red fruit, liquorice, vanilla	
Penfolds Shiraz Cabernet (South Australia)	36
Spice and red berries, a classic Shiraz	
Rongopai Marlborough Pinot Noir (New Zealand)	42
Strawberry, cedar	

Rosé wine

Coastal Pinot Grigio (Italy)	5.80   7.60   9.80   28
Peach, red berry, off-dry finish	
AIX (France)	44
Subtle berries, dry but fruity	

Sparkling & Champagne

Prosecco (Italy)	9   35
Light fizz, apple, citrus notes	
Champagne Ayala Brut Majeur (France)	60
Dry, fresh, perfect with seafood	

BSG Cocktails		Cider		Available in 500ml bottle	
BSG Dark & Stormy	11	Aspall Suffolk Cyder 5.5%		5.80	
Local Pull The Pin Spiced Rum, fresh lime and ginger beer		Rekorderlig 4%		5.80	
Pineapple Martini	10	Ale			Bottled
A fruity blend of orange liqueur, fresh pineapple and vodka		Sharp’s Doombar 4.3%		5.80	

Lager

Available in 330ml bottles/cans	
Corona 5%	4.80
Madri 4.6%	5
Peroni 5.1% <span>GF available</span>	5
Offshore 4.8%	5

Pop-up draught bar NEW

Draught pint	
Ask one of the team for our selection	6.50
Please note, the pop-up draught bar is only open during peak season.	

Gin

All served as 25ml	
Seedlip grove 42 non-alcoholic gin	4.30
Plymouth Gin	4.80
Tarquin’s Cornish Gin	5.30
Saunton Gin	5.30

Rum

Pull The Pin Rum	5.40
Spiced rum	
Passionfruit and pineapple	
Raspberry and strawberry	

Vodka

Absolut	4.80
Jack Daniel’s	4.80
Oban	7.10

Whiskey

Jack Daniel’s	4.80
Oban	7.10

Cognac

Remy Martin VSOP	7.40
------------------	------

Liqueur

Baileys Irish Cream	4
Cointreau	4.50

Soft drinks

Coke	3.80
Coke Zero	3.80
7Up Free	3.80
Appletiser	3.80
Fever-Tree tonic	3.50

Frobisher’s Fusion	3.80
Passionfruit & Orange	
Frobisher’s Fusion	3.80
Apple & Mango	

Luscombe Organic	4.50
Sicilian Lemonade	
Luscombe Organic	4.50
Wild Elderflower Bubbly	

Mineral Water	4.20
750ml bottle still water	
750ml bottle sparkling water	

Tea & coffee Pot for one

Alternative milk including soya, oat and almond available

English Breakfast	3.80
Decaf	3.80
Earl Grey	3.80
Peppermint	3.80
Green	3.80
Camomile	3.80
Lemon & Ginger	3.80

Flat White	4.20
Latte	4.20
Cappuccino	4.20
Americano	4.20
Double Espresso	4.20
Mocha	4.40

Milk Hot Chocolate	5.80
With all the trimmings	
Coke Floats <sup>231kcal</sup>	6
Dairy-free option available	

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. The recommended daily calories for an average adult is 2000 kcal, for our calorific values for each dish, please refer to our online main menu or ask a member of our team.

🐦 @Beach\_SideGrill | 📱 BeachsideGrillSaunton | 📍 BeachsideGrillSaunton | beachsidegrill.co.uk