

## Dinner Menu

*Served from 3pm to 8pm Wednesday to Saturday*

### Starters

- Home-made soup with crusty bread (V) **£7.50**  
Pear & goats' cheese salad, spinach, balsamic dressing (V, GF) **£8**  
Tempura king prawns with chilli & mango salsa (GF) **£9**  
Chicken & ham terrine, tomato chutney & crust bread **£8.50**

### Mains

- Traditional fish & chips, garden peas, tartar, char-grilled lemon **£17.50**  
Rye Bay whole plaice, jersey royals, roasted tomatoes, butter beans, samphire & hollandaise sauce **£22**  
London Beach British beef burger with iceberg lettuce, dill & mustard mayo, tomatoes, gherkins, served with skin-on fries **£17**  
Slow-cooked lamb shank, minted mash, savoy cabbage, honey-glazed carrots, red wine jus (GF) **£21**  
Vegan burger with chipotle mayo, baby gem lettuce, tomato, vegan cheese & pickled cabbage served with skin-on-fries (VG) **£15.50**

### Desserts

- Chef's special **Price varies**  
Vanilla & raspberry crème brûlée (GF) **£9**  
Dark chocolate brownie, chocolate sauce, honeycomb ice cream **£8**  
Kentish cheeses, grapes, quince jelly, celery, biscuits **£3 per cheese**  
Choose from Brie, Ashmore cheddar, blue cheese, goats' cheese  
Ice cream - vanilla, strawberry, chocolate, honeycomb, salted caramel (GF) **£7.50 (3 scoops)**  
Sorbet - raspberry, strawberry, blood orange, blackcurrant, lemon (VG, GF) **£8 (3 scoops)**

### Sides

Skin-on fries (V, GF) **£4**  
Chunky chips (V, GF) **£4**  
Garlic bread (V) **£4.50**  
Add cheese to any of the above **£1.50**

Olives (V, GF) **£4**  
Bread basket (V) **£4.50**  
Garlic mushrooms (V) **£4.50**  
Side salad (V, GF) **£3.50**

*Before you order, please inform a member of staff if you have any allergies or intolerances  
GF -dishes can be made gluten-free friendly, not 100% gluten free.  
VG = Vegan, V = Vegetarian. Please be aware that game dishes may contain shot.*

## Sunday Roast

Served every Sunday from midday to 4pm or until it has sold out if sooner

Traditional sirloin of English beef £18.50

English leg of lamb £17.50

Roast platter £19.50

All served with:

Duck fat roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

## Hot Drinks

Americano (black or white)	£2.80	Tea served by the pot Large £4 Small £2
Latte	£3	Breakfast Tea
Add syrups	50p	Decaf
Cappuccino	£3	Red Bush
Flat White	£3	Earl Grey
Espresso	£1.95	Green
Hot Chocolate	£3	Peppermint
Mocha	£3	Camomile
Large Cafetiere	£4.50	Fruit (assorted)
Small Cafetiere	£3.50	

Liqueur Coffees £8.50 (choose from whiskey, brandy, rum or Tia Maria)

***Don't forget to ask for our Wine List to complete the perfect meal.***

We hope you enjoy your meal.

Please leave a review for us on Trip Advisor if possible.



London Beach Country Hotel & Spa

Tag us on social media—best tagged photo each month wins a bottle of bubbly  
To go with your next meal here.



London Beach Country Hotel & Spa



londonbeachhotel



@TheLondonBeach

Tamas—Bar Manager

Maciej—Head Chef

Sue—General Manager

Restaurant Opening Hours 12:00—20:00 Wed-Sat & 12:00—16:00 Sunday

*Please note that all items listed are subject to change and availability*

*Before you order, please inform a member of staff if you have any allergies or intolerances*

*GF—dishes can be made gluten-free friendly, not 100% gluten free.*

*\*GF—can be made gluten free on request.*

*VG = Vegan, V = Vegetarian.*