

# Lunch Menu

Served 12:00—15:00 Wednesday to Saturday

#### **Sandwiches**

**Jacket Potatoes** 

Duck egg mayo (V)/B.L.T./ Honey glazed ham & rocket/ Mature cheddar and Branston pickle (V)/ Sausage & red onion marmalade/

Sandwich: £7.50 Toastie: £8 Baguette: £8.50

Cheddar cheese & red onion marmalade (V, GF) Heinz baked beans, bacon & cheese (GF) Tuna & mayo (GF)

£9.50

London Beach Club Sandwich £12

Roast chicken, avocado, bacon, rocket,

tomato, balsamic glaze

### **Starters**

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

#### **Mains**

Traditional fish & chips, garden peas, char-grilled lemon, tartar sauce £17.50 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 £21

Rye Bay whole plaice, jersey royals, roasted tomatoes, butter beans, samphire & hollandaise sauce £22

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**

Dark chocolate brownie, chocolate sauce, honeycomb ice cream £8 Vanilla & raspberry creme brulée (GF) £9 Kentish cheeses, grapes, quince jelly, celery, biscuits £3 per cheese Choose from Brie, Ashmore cheddar, blue cheese & goat's cheese

Ice Cream: vanilla, strawberry, chocolate, honeycomb, salted caramel (GF) £7.50/3 scoops Sorbet: raspberry, strawberry, blood orange, blackcurrant, lemon (DF, 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

## **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

Plant based roast "beef" (VG) £15

Served with vegetable oil roast potatoes, seasonal vegetables & vegetable 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.