

Dinner Menu

Served Wednesday to Sunday 5pm to 8pm

Starters

- Soup of the day with crusty bread **£7.50**
Stuffed aubergine, ratatouille, vegan cheese & salad (VG) **£8**
Breaded king prawns with pineapple & sweet chilli salsa, salad (*GF) **£8**
Tartlet of the day served with tomato and salad **£7.00**
Sweet chilli chicken wings with side salad (GF) **£8**
Duck liver pate, pickle salad & granary toast (*GF) **£8**

Mains

- Tagliatelle, roasted vegetables, vegan cheese & pesto (VG) **£15.50**
Spicy 5-bean burger, sriracha mayo, salad & skinny fries (VG) **£17.50**
Traditional fish & chips, garden peas, char-grilled lemon, tartar sauce (*GF) **£18.50**
Pan-fried salmon fillet, roasted new potatoes, samphire, tomato & basil salsa (GF) **£20**
Classic cottage pie with mashed potatoes & green vegetables (GF) **£16.50**
London Beach British beef burger, mature cheddar, iceberg lettuce, mustard mayo, tomatoes, gherkins, served with skinny fries **£18.50**
Rump of lamb, mashed potato, red wine braised shallots, roasted butternut squash, minted peas, red wine jus (GF) **£22.50**
28 days aged English rib eye, with rocket, parmesan salad, cherry tomatoes, button mushrooms, skinny fries (GF) **£31**
Peppercorn Sauce **£2.50** Blue Cheese **£2.50** Garlic Butter **£1.50**

Desserts

- Vanilla crème brulée with shortbread **£7**
Apple & strawberry crumble with custard **£8**
Dark chocolate brownie, milk chocolate sauce, cherry ice cream **£8.50**
Kentish cheeses, tomato chutney, celery, biscuits **£3 per cheese**
Choose from Brie, Ashmore cheddar, blue cheese & goat's cheese
Ice Cream: vanilla, chocolate, honeycomb, cherry, salted caramel (GF) **£7.50/3 scoops**
Sorbet: raspberry, blood orange, blackcurrant, lemon (DF, GF) **£8/3 scoops**

Sides

Skinny 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) **£5.00**
Bread basket (V) **£4.50**
Side salad (V, GF) **£3.50**
Sweet Potato Fries (GF) **£5.00**

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, *GF = can be made gluten free on request.*

Sunday Roast

Served every Sunday from midday to 3pm or until it has sold out if sooner

Traditional sirloin of English beef **£18.50**

English leg of lamb **£17.50**

Roast loin of English pork **£16.50**

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)	£3.00	Tea served by the pot Large £4 Small £2
Latte	£3.30	Fruit & specialist tea pot Large £5.50 Small £3.00
Add syrups	50p	Breakfast Tea
Cappuccino	£3.30	Decaf
Flat White	£3.40	Red Bush
Espresso Single/Double	£2.10/£4.20	Earl Grey
Hot Chocolate	£3.40	Green
Mocha	£3	Peppermint
Large Cafetiere	£5.00	Camomile
Small Cafetiere	£4.00	Fruit (assorted)
Liqueur Coffees	£8.50 (choose from whisky, 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

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