



The Tamarisk Restaurant

À la Carte Restaurant

Orders welcome between 6pm and 9pm

Head Chef Damien Czerny and his team let the produce speak for itself, allowing natural flavours to shine through.

The Beachcroft Hotel is passionate about offering the freshest, highest quality sustainable produce from the British Isles.

We offer a relaxed dining experience, placing our focus on high quality cuisine and professional service.

Allergies

If you have a food allergy, intolerance or sensitivity please speak with your server before ordering



Starters

Soup of the Day (GF) - £7

Smoked Mackerel Pâté - £9

Sweet-pickled cucumber ribbons, brioche toast

White Crab Arancini - £10

Balsamic & truffle dip

Poached Pear & Parma Ham (GF) - £8

Red wine poached pear, parmesan shavings, rocket, honey-mustard dressing

Confit Chicken Terrine - £8

Tarragon aioli, toasted focaccia

Avocado Mousse (GF, V, VE) - £8

Tomato chilli salsa, rye bread crisp, herb oil.

GF: Gluten Free

V: Vegetarian

VE: Vegan



Mains

Fillet of Lamb (GF) - £25

Garlic roasted New Jersey potatoes, pea & mint purée, grilled shallots, red wine jus

Twice Cooked Pork Belly (GF) - £22

Sweet potato fondant, tenderstem broccoli, apple purée, cider jus

Pan Fried Sea Bass Fillet - £25

Sweet potato mash, asparagus, crab beignet, lobster bisque

Chicken Ballotine (GF) - £24

*Chicken breast stuffed with smoked pancetta, spinach & fresh sage
Champ mash, tenderstem broccoli, crispy skin, chicken & sage jus*

8oz Sirloin Steak - £32

Chips, herb roasted tomatoes, Portobello mushroom, onion rings and either peppercorn sauce or garlic butter

Stuffed Portobello Mushrooms (GF, V, VE) - £22

*Mushrooms stuffed with Mediterranean vegetables
Roasted New Jersey potatoes, grilled shallots and asparagus*

GF: Gluten Free

V: Vegetarian

VE: Vegan



Desserts

Lemon & Lime Cheesecake (GF) - £7

Raspberry gel, fresh raspberries, raspberry sorbet

Elderflower & Peach Panna Cotta (GF, V, VE) - £8

Peach & mint compote, brandy snap disc

Red Berries Eton Mess (GF) - £9

Meringue, fresh red berries, fresh cream

Strawberry & White Chocolate Delice - £9

Sable biscuit, clotted cream ice cream

Blackberry Curd Mousse (GF) - £7

Poached blackberries, compressed apples, apple & basil sorbet

Continental Cheese Board - £11

Brie, Stilton and Cheddar cheeses, grapes, celery, onion marmalade, cheese biscuits

2 Scoops of Luxury Sussex Ice Cream - £7

Following your Meal

Selection of Coffees - £3.50

Liqueur Coffees - £7.50