



# The Tamarisk Restaurant

## À la Carte Restaurant

Orders welcome between 6:30pm and 8.00pm

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

# Starters

Soup of the Day - £8 **GF/V**

*warm bread roll*

Traditional Prawn Cocktail - £9

*Cold water prawns, Marie rose sauce, Iceberg lettuce*

Mixed Game Terrine - £10

*Pickled candy beetroot, smoked onion jam, brioche toast*

Salt & Pepper Squid - £8

*Mixed baby leaves, Sweet chilli sauce*

Stuffed Portobello Mushroom - £9 **GF/V/VE**

*walnuts, root vegetables, rich tomato sauce*

GF: Gluten Free

V: Vegetarian

VE: Vegan

# Mains

8oz Sirloin Steak - £32

*Chips, onion rings, Portobello mushrooms, herb grilled tomato, peas*

*Peppercorn Sauce - £3    Garlic Butter - £3*

Seabream Fillet - £24 **GF**

*Bubble & squeak terrine, lobster bisque*

Chicken Diane - £24 **GF**

*Chicken breast wrapped in streaky Bacon, Creamy mashed potatoes, Diane*

*Sauce; French mustard, mushrooms, onions, cream & a hint of brandy*

Vegetable Wellington - £24 **V/VE**

*Baby potatoes, rich tomato sauce*

*All the above are served with Seasonal Vegetables*

Hand Pressed 6oz Beef Burger - £19

*Cheddar or Stilton Cheese, brioche bun, lettuce, tomato, dill pickles, Chef's special relish with chips & onion rings*

Traditional Fish & Chips - £19

*Beer battered cod, garden peas, homemade tartar sauce, lemon wedge*

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# Desserts

Red Berry Cheesecake - £9 **GF/V**

*Forest fruit compôte*

Dark Chocolate Hazelnut Delice - £10 **GF/V**

*Toffee glaze, hazelnut crumb*

Apple & Cinnamon Panna Cotta - £9 **V**

*Shortbread*

Continental Cheese Board - £14

*Brie, Stilton and Cheddar cheeses, grapes, celery, onion marmalade,*

*Crackers* **GF Available**

Sticky Toffee Pudding - £9

*Salted caramel sauce*

2 Scoops of Luxury Sussex Ice Cream - £9 **GF/V**

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## Following your Meal

Selection of Coffees - £4

Liqueur Coffees - £8