

Bistro Menu

8oz Dry Aged Sirloin Steak £23

****£5.00 supplement for Dinner Inclusive****

Served with chips, peas, tomato & mushrooms

3 Egg Omelette (h,v,gf) £10

Choice of: Ham, cheese, mushrooms, onion & chips or side Salad

Vegetable or Chicken Madras (v,h) £14

Poppadoms, mango chutney, rice & mini naan bread. Please advise your server how hot you would like it!

6oz Local Sussex Beef Burger £14

Tomato, onion, lettuce & baconaise with choice of cheddar cheese, blue stilton or smoked Applewood & served with chips

Fish, Chips & Peas £14

Choose from whole tail scampi OR battered cod, served with tartar sauce

Tuna & Prawn Salad £14

Tomato, cucumber, apple, celery & mixed leaves

Ham, Egg & Chips - £12

Home cooked ham, two free range eggs & chips

Steak & Kidney Pie - £12

Creamed mash potato

Sandwiches - £6.00

Egg Mayonnaise, Cheese & Tomato, Ham & Mustard or Tuna Mayonnaise

Fish Thursday Every Thursday

Two freshly battered cod & chips with peas,

PLUS a bottle of house wine for ONLY £25!

Served every Thursday excluding December.

Steak Fridays Every Friday

Two 8 oz Sirloin Steaks with field mushrooms,

grilled tomato & chips PLUS a bottle of house

wine for ONLY £35!

Served every Friday excluding December

Clyde Road

Felpham

Bognor Regis

West Sussex

PO22 7AH

Telephone

01243 827142

Email:

reservations@beachcroft-hotel.co.uk

www.beachcroft-hotel.co.uk

Beachcroft Hotel

A La Carte Menu

Served 18:30 – 21:15

All Week

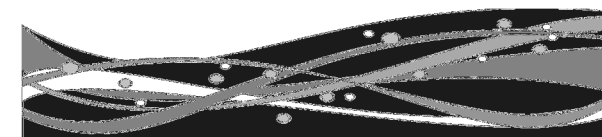
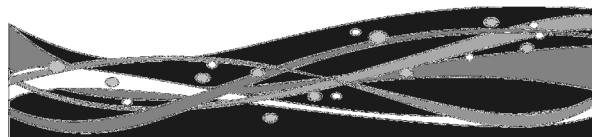
Non-Residents Welcome

Booking Recommended

*Kids under 12 eat FREE from our
Children's Menu when accompanied by a full-
paying adult (Bistro dishes excluded).*

To make a reservation pop in or call

01243 827142



Appetisers

Chargrilled Fillet of Mackerel (GF) **- £7.50**

Rhubarb chutney, orange & chicory salad

Fresh White Crab (GF) – £8.00

Avocado puree, tomato tartare

Ashdown Smoked Cheddar Brulee **- £7.50**

Rocket, port & red currant jelly with chilli biscuit

Pan Fried Scallops (GF) - £8.00

Baked apple puree, pickled fennel, toasted hazelnuts

Chicken liver Parfait - £7.50

Orange segments, pickled mushroom, prune puree with melba toast

Melon salad (GF) - £6.75

Raspberry jelly, summer fruit and strawberry sorbet

Main Meals & Grills

Fillet of Venison (GF) - £25

Served pink, roasted beetroot & mixed vegetable mash

****£5 supplement for dinner inclusive guests****

Lamb Fillet (GF) - £23

Date & tamarind sauce, garlic & juniper cabbage, celeriac & potato mash

****£5 supplement for dinner inclusive guests****

Seafood Taglietelle - £18

Prawns, mussels & scallops cooked in a garlic and white wine sauce

Grilled Salmon (GF) - £18

Rocket, avocado & pine nut salad

Pork Medallions (GF) - £16

Baked apple puree, mashed potato Tender steam broccoli

Chicken Diane (GF) - £17

Stuffed with onions & mushrooms, painted with French mustard, served with a traditional Diane sauce, sauté potatoes, green bean and bacon

Baked Aubergine (GF) - £16

Parmesan crust, wild mushroom risotto

Desserts

South Coast Cheese Board - £9.00

Isle of Wight blue, smoked Ashdown cheddar, Sussex brie, mature cheddar, selection of savoury wheat biscuits & homemade chutney
Available with Gluten Free Biscuits (GF)

Plum Crumble - £6.75

Roasted plum, pink peppercorn with clotted cream vanilla ice cream

Coconut Panna Cotta (GF) - £7.50

Sauternes jelly, mango & mint salsa

Bitter Chocolate Mousse - £7.50

Caramalised oranges & hazelnut tuiles

Summer fruit Pavlova - £7.50

Passion fruit coulis and cream

Poached English Pear - £7.00

Poached in white wine, chocolate brownie & pistachio cream

