Nibbles

MUST TRY!

Artisinal Breads & Oil 6.50

Herb du Provence Olives 4.75

Banderillas 4.75

Balsamic Pickled Onions 6

Marinated Anchovies 7

Small Plates

We Recommend 3 dishes per person as part of a main meal. We operate a free flow kitchen meaning your dishes will arrive at your table as & when they are ready.

NEW DISH

From The Pastures:

Rioja Tinto Braised Beef Short Rib | Squash Purée | Crispy Onions (GF/LFO) 15

Spanish Albondigas | Beef & Pork Meatballs | Tomato Sauce | Manchego (GF/DFO) 8.5

Pulled Pork Bao Buns | Chilli Jam | Asian Slaw | Aioli | Crispy Onions (DF) 14

Steamed Nepalese Chicken Momos | Nepolese spicy Chutney | Pickled Chilli (DF) 9.5

Sauteed Spanish Picante Chorizo | Cider, Honey, Coriander (GF/DF) 8.5

Crispy Boneless Chicken Thighs | Chipotle Mayo | Pink Pickled Onions 8.5

6oz Rump Steak | Argentinian Chimichurri (GF/DF) 13

Queso & Jamon Croquettas | House smokey Ketchup 8.5

From Our Oceans:

Tempura Calamari | Chilli, Lime & Mango Aioli | Tajin (DF) 8

Gambas Pil Pil | White Wine | Chilli | Garlic | Smoked Paprika (GF/DF) 9.5

Cornish Fish Tacos | Slasa Verde | Asian Slaw | Chipotle Mayo (DF) 11

Seared Scallops | Squash Purée | Crispy Morcilla | Basil Oil (GF) 14

NEW DISH

Fried Whitebait | House Aoili (DF) 8

Pescaito Frito | Tempura King Prawns, Squid, Whitebait, Cornish Hake | Seafood Dip 10

Cornish Fish Goujons | Nam Jim Sauce | Asian Slaw (DF) 9.5

Smoked Cornish Haddock, Leek & Cheddar Arancini | Chunky Tartar Sauce 9

From The Fields:

Patatas Bravas | Our Spuds | Bravas Sauce | Aioli (DF/V/GFO) 6.5

Bewshea's Thyme & Sea Salt Spuds (DF/VG/GFO) 5

9 Month Aged Manchego | Candied Walnuts | Honey 9

Beer Battered Halloumi Fries | Chilli Jam | House Aioli (V) 8

Roasted Autumnal Veg & Feta Salad | Pumpkin seeds | Pommegranate Molasses (V/GF) 8.5

Steamed Nepalese Vegatable Momos | Spicy Nepalese Chutney | Pickled Chilli (VG) 9.5

Padron Peppers | Cornish Sea Salt | Tajin (DF/GF/VG) 7

Corn Ribs | Chilli Nori Seasoning | Argentinian Chimichurri (GF/DF/VG) 8

Stilton & Butternut Squash Arancini | Pesto | Shaved Manchego (V) 8.5

Traditional Nepalese Aloo Samosa | Spicy Nepalese Chutney (VG/DF) 9

V = Vegetarian VG = Vegan DF - Dairy Free GFO = Gluten Free Option Available GF = Gluten Free (always advise your server)*

Please inform us if you have any food allergies or intolerances. All of our dishes are cooked fresh to order and can be adapted to suit all dietary requirements.

*We will always do our best to reduce the chance of cross contamination but can never guarantee this 100%

BEWSHEA'S BY THE BEACH