BEWSHEA'S
BY THE BEACH

Sample Menu

Sunday Lunch

Nibbles

Artisanal Breads & Oil 6 | Marinated Olives 4.5 | Marinated Anchovies 6

Balsamic Onions 5 | Banderillas 4.75

Mains

All served with Rosemary & Thyme Roasties, Honey Roasted Parsnip, Glazed carrots, Swede Mash, Seasonal buttered greens, Spiced Red Cabbage, Yorkshire pudding, Cauliflower & Leek Gratin & Proper gravy.

Westcountry Rosemary Roasted Beef 21
with Cornish Beer Braised Brisket

Westcountry Thyme Roast Leg of Lamb 21
with Redcurrant Jelly or Mint Sauce

Herb & Lemon Roast Chicken 18
with Pork, Apricot, Sage & Onion Stuffing

Thyme Roasted Loin Of Pork 18
Caramelised Apple Sauce & Pork, Apricot, Sage Stuffing

Trio Of Meats 24
Roasted Lamb, Beef & Pork with all the Trimmings

Roasted Seasonal Vegetables 17
with Feta, Balsamic and Pumpkin Crumb (V)

Dessert

Warm Sticky Toffee Pudding 8
vanilla ice cream & toffee sauce

Dubai Chocolate Cheesecake 8
Pistachio and Chocolate

Orange & Raspberry Jam Roly Poly 8
vanilla custard

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%