



INN ON THE BEACH

General Manager: Tomas Baladon
Head Chef: Slawomir Dlugopolski

Small plates

Freshly made soup of the day (v)	£ 5.75
Fishcake & creamy leeks	£ 6.95
Salt & pepper squid, garlic mayonnaise (gif)	£ 6.25
Fried breaded brie, spicy plum chutney, mixed salad (v)	£ 6.75
Game terrine, spiced apple compote & sourdough	£ 7.25
Smoked haddock kedgeree balls, soft boiled egg & curried mayonnaise	£ 7.25
Garlic oyster mushrooms on toasted sourdough (v) (vg option available)	£ 6.50
Smoked mackerel pate, pickled cucumber carpaccio & fennel jelly	£ 6.95

Big plates

Pan fried seatrout fillet, potato, butternut squash, mussel & squid stew (gif)	£ 15.95
Ale battered haddock, chips, peas & tartare sauce	£ 12.95
Spinach, squash, quinoa & cranberry Wellington, braised leeks & onion (vg)	£ 13.50
Pan fried cod, basil giant couscous, green beans, creamy fish sauce (gif)	£ 16.95
Mussels, apples, leeks & cider cream, french fries (gif)	£ 12.95
Beef burger, Russian dressing, brioche bun & chips	£ 11.95
<i>Add cheese / bacon / onion rings £1.00 each</i>	
Halloumi burger, caramelised red onion chutney, brioche bun & chips (v)	£ 11.95
Roasted butternut squash & mushroom risotto (v) (vg)	£ 10.95
Pork steak, bubble and squeak, french beans & mushroom madeira sauce	£ 17.25
Sirloin steak, chips & vine cherry tomatoes (gif)	£ 21.50
<i>Add peppercorn sauce / blue cheese sauce / red wine jus £1.50 each</i>	
Chef's Pie	
Steak ale, mash, roasted root vegetables & gravy	£ 13.95
Butternut squash, mash, roasted root vegetables & gravy (v)	£ 13.95
Fish, sautéed greens & cheese breadcrumb topping	£ 13.95
Duo of lamb, lamb croquette, red cabbage puree, dauphinoise potato, french beans & lamb jus	£ 17.95

Sides £ 3.00 each

Bread board / Mixed leaves salad / Dauphinoise potatoes
Chunky chips / Roasted root vegetables / Pan fried french beans

(v) - vegetarian (vg) - vegan (gif) - Gluten ingredients free
Unpasteurised cheeses are used in some of our dishes.

If you have a food allergy or intolerance please speak to a member of our staff before ordering, a full allergen menu is available



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Stone Baked Pizza

Margherita (v) (vg option available) Tomato & mozzarella with fresh basil leaves	£ 9.95
Romano Pepperoni, chorizo, roquito peppers, balsamic onion & jalapenos	£ 11.50
Carbonara Eggs, Bacon and Cheese	£ 10.95
Inn on the Beach Bbq sauce, pulled pork, meatballs	£ 11.75
Napoli Tuna, anchovies, black olives	£ 11.25
Giardiniera (v) (vg option available) Mixed peppers, mushrooms, cherry tomatoes, rocket salad	£ 10.50

Sandwiches Served in brown bloomer bread with mixed leaves

Served Monday to Friday from 12pm to 4pm

Add chunky chips +£1.50

Bacon, brie & cranberry	£ 6.95
Smoked mackerel pate & cucumber	£ 6.75
Hummus & mixed pappers	£ 6.25
Fish Bap, tartare sauce	£ 6.50
Flat Iron Steak, ciabatta, chunky chips	£ 9.95

Puddings

Chocolate brownie, chocolate sauce, salted caramel ice cream	£ 6.00
Sticky toffee pudding & vanilla ice cream	£ 6.50
Bread & butter pudding	£ 5.95
Apple crumble & vanilla custard	£ 5.75
Baileys crème brulee & shortbread biscuit	£ 5.95
Ice cream Selection & sorbets	per scoop £ 2.00

British cheese selection

Rachel - Somerset's, semi hard goats cheese, rich and nutty in flavour (v)	£ 8.95
Isle of Wight Blue - mild, soft blue made with pasteurized milk (v)	
Old Winchester - a powerful, fruity cheese, with a full sweet flavour	
Sparkenhoe Red Leicester - hard, creamy with slightly flakey texture	

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