

Our approach is simple: source the best quality ingredients, don't fuss with them, then cook them in an old-school way.

We grill over open flames on a state-of-the-art Synergy Grill giving our dishes an authentic flavour.



## BREAKFAST & BRUNCH 9am - 11am

<b>BEEF BRISKET HASH</b> 10 Truffle fried egg	<b>PATATAS BRAVAS V</b> 8 Fried potatoes, fried egg, tomato, chilli, Dorset black garlic mayo	<b>AMERICAN PANCAKE STACK V</b> 6 Maple syrup ... add streaky bacon 8
<b>BIRCHER MUESLI VG</b> 8 Rolled oats, almond milk, raspberries, maple syrup, almond granola	<b>CORN CHIPS VG</b> 7 Smashed avocado, refried black beans, mango and ginger salsa	<b>B.S.G HOT SMOKED SALMON</b> 10 Scrambled egg, sourdough toast

## DAY & EVENING Lunch - 11:30am - 3:00pm | Dinner - 5:00pm - 9:30pm

### SMALL PLATES

<b>FRESHLY PREPARED SOUP OF THE DAY V</b> 6 Crusty bread
<b>GRILLED SARDINES</b> 8 Tomato, parmesan, basil, rocket
<b>MONKFISH SCAMPI</b> 8 Doom Bar ale batter, chip shop curry sauce, green pea hummus
<b>SALT &amp; VINEGAR SQUID</b> 8 Kimchi, Korean spiced mayo
<b>B.S.G HOT &amp; SPICY CHICKEN WINGS</b> 8 pcs 5   10 pcs 14 BBQ bourbon sauce, blue cheese ranch sauce
<b>B.S.G DIRTY FRIES</b> 10 Burnt brisket ends, red onion chutney, Dorset black garlic mayo
<b>MUSSELS</b> 10 Devon Red cider, shallots, apple, cream, crusty bread

### SIDES & NIBBLES - All £5

Garlic bread	Green pea hummus and crisp bread	Cos, bacon, blue cheese and rocket salad
House fries	Salt and vinegar onion rings	Marinated olives
Sweet potato fries	Portobello mushrooms	Charred corn on the cob
Bread basket with aged balsamic	Charred gems with peas and bacon	House salad

### SALADS

<b>EXMOOR BEEF SALAD</b> 8/14 Cos, red onion, blue cheese ranch dressing, croûtes, rocket, truffle
<b>GRILLED JUMBO SHRIMP SALAD</b> 8/14 Cos, rocket, tomato, olives, honey and mustard
<b>MOZZARELLA SALAD V</b> 8/14 Cos, tomato, watercress, black truffle dressing

### PASTA

<b>B.S.G MAC &amp; CHEESE V</b> 10 Cheddar, toasted sourdough bread ... add brown shrimps and truffle 16
<b>BEEF RIGATONI</b> 16 Slow cooked brisket, tomato, basil, parmesan

## OPEN FLAME-GRILLED SANDWICHES All served on grilled sourdough bread with house salad

<b>B.S.G 8HR PULLED PORK SHOULDER</b> 10 Coleslaw, spiced apple puree, BBQ bourbon sauce	<b>B.S.G HOT SMOKED SALMON</b> 10 Green pea hummus, crispy capers, charred gem lettuce	<b>HALLOUMI V</b> 9 Green pea hummus, charred aubergine, rocket
<b>EXMOOR SIRLOIN</b> 12 Red onion chutney, blue cheese, ranch dressing	<b>JUMBO SHRIMPS</b> 10 Chorizo, charred gem lettuce, Dorset black garlic mayo	

### B.S.G GRILL

Dry aged for 28 days producing a deep robust flavoursome steak. All served with fries, portobello mushrooms, grilled tomato, house salad

<b>SIRLOIN</b> 22 Surf and turf ... add garlic jumbo prawns 6	<b>RIBEYE</b> 24 Surf and turf ... add garlic jumbo prawns 6
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### CHAR GRILLED PERI PERI CHICKEN

Charred corn, fries, coleslaw, peri peri mayo 16

### PORK BELLY

Charred corn, portobello mushroom, fries, BBQ bourbon sauce 18

### MONKFISH "OSSO BUCO"

Risotto Milanese, gremolata 18

### WHOLE GRILLED SEABASS

Lemon, garlic, honey, basil 20

## B.S.G BURGERS

We use our Synergy Grill to create authentic BBQ flavours. All burgers are served with tomato, rocket, fries and house salad

<b>B.S.G BURGER</b> 12 Pretzel bun, maple cheddar, streaky bacon, red onion chutney	<b>BRISKET BURGER</b> 14 Pretzel bun, burnt brisket ends, black garlic mayo, red onion chutney	<b>PORKY PIG BURGER</b> 14 Pretzel bun, 8-hour pulled pork, coleslaw, spiced apple puree, BBQ bourbon sauce	<b>BOMBAY CHICKEN BURGER</b> 14 Pretzel bun, onion bhaji, cucumber, curry mayo	<b>CHICKPEA FALAFEL V</b> 12 Pretzel bun, portobello mushroom, black garlic mayo, beetroot relish
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## DESSERTS

Treat yourself to something sweet from our delicious dessert menu

<b>NORMANDY APPLE TART</b> 5
<b>FROSTED CARROT CAKE CHEESECAKE</b> 5
<b>FLOUR-LESS CHOCOLATE TORTE GF</b> 5
<b>BAKED WHITE CHOCOLATE &amp; RASPBERRY BRÛLÉE TART</b> 5

## VEGAN & VEGETARIAN

The following dishes are made using carefully sourced ingredients and suitable for both vegetarians and vegans

<b>COURGETTE SOUP V VG</b> 6 Cumin, tofu, sourdough bread	<b>CORN CHIPS V VG</b> 7 Smashed avocado, refried black beans, mango and ginger salsa	<b>QUINOA SALAD V VG</b> 7/14 Fennel, orange, saffron, pomegranate, molasses	<b>LENTIL &amp; BROAD BEAN TABBOULEH V VG</b> 7/14 Ras el hanout, BBQ aubergine, black garlic, hazelnut	<b>SPICED CAULIFLOWER 'STEAK' V VG</b> 12 Coconut, onion bhaji, plantain crisps	<b>RISOTTO MILANESE V VG</b> 12 Saffron, rocket, gremolata, toasted pumpkin seeds
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## ICE CREAM

<b>YARDE FARM ICE CREAM</b> 6 (3 scoops) Vanilla pod Strawberry & clotted cream Raspberry pavlova Chunky chocolate Salted caramel ... add a scoop to any dessert 2
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WHITE WINE	Available in 125ml, 175ml, 250ml and bottles
<b>CONCHA Y TORO SAUVIGNON BLANC</b> (Chile) Fresh crisp gooseberry, nettle, tangy lime	4.50   6.30   8.40   23
<b>GABBIANO PROMESSA PINOT GRIGIO</b> (Italy) Delicate, floral, fruity, fresh on the palate	4.70   6.60   8.80   24
<b>LA FONT FRANÇAISE PICPOUL DE PINET</b> (France) Zesty, perfect with seafood	28
<b>PENFOLD'S KOONUNGA HILL CHARDONNAY</b> (South Australia) Full flavoured, melon, peach and vanilla	31
<b>SHARPHAM DART VALLEY RESERVE</b> (Devon, England) Tropical fruit, apple, citrus finish	34

RED WINE	Available in 125ml, 175ml, 250ml and bottles
<b>CONCHA Y TORO MERLOT</b> (Chile) Easy drinking, plummy character, good body	4.50   6.30   8.40   23
<b>MONOLOGO CRIANZA RIOJA</b> (Spain) Oaked, ripe red fruit, liquorice, vanilla	5.30   7.40   9.90   27
<b>HERITAGES CÔTES DU RHÔNE</b> (France) Smooth, easy drinking	28
<b>PENFOLD'S SHIRAZ</b> (South Australia) Spice and red berries, a classic Shiraz	31
<b>RONGOPAI MARLBOROUGH PINOT NOIR</b> (New Zealand) Strawberry, cedar	34

ROSÉ WINE	Available in 125ml, 175ml, 250ml and bottles
<b>PRINCIPATO PINOT GRIGIO BLUSH</b> (Italy) Peach, red berry, off-dry finish	4.50   6.30   8.40   23
<b>AIX</b> (France) Subtle berries, dry but fruity	30

SPARKLING & CHAMPAGNE	Available in 150ml and bottles
<b>PROSECCO</b> (Italy) Light fizz, apple, citrus notes	7.10   29
<b>CHAMPAGNE AYALA BRUT MAJEUR</b> (France) Dry, fresh, perfect with seafood	45

DRAUGHT & BOTTLED LARGER	Available in 330ml, 1/2 Pint and Pint	BOTTLED CIDER	500ml bottles
<b>SHARP'S OFFSHORE PILSNER 4.8%</b>	1/2 2.50   Pint 5	<b>ASPALL SUFFOLK CYDER 5.5%</b>	5
<b>CORONA 5% 300ml</b>	4	<b>REKORDERLIG 4%</b>	5
<b>ESTRELLA 4.6% 300ml</b>	4		
<b>HOGSTAR CRAFT 4.5% 300ml</b>	4		

BOTTLED ALES	
<b>SHARP'S DOOM BAR 4.3%</b>	5
<b>SHARP'S WOLF ROCK 4.8%</b>	5

SIGNATURE G&T'S
<b>WICKED ELDERFLOWER</b> 12.50 A double Wicked Wolf, Luscombe elderflower bubbly, coriander and lemon peel
<b>SIGNATURE PINK</b> 12.50 A double Gordon's Pink Gin, Luscombe grapefruit tonic, mint and orange
<b>THE CONNOISSEUR</b> 12.50 A double Tarquin's, Fever-Tree aromatic tonic, Rose's lime cordial, lemon and lime

B.S.G CLASSIC GINS
A single 25ml shot of your favourite gin, Fever-Tree tonic, plenty of ice and a squeeze of lime
<b>PLYMOUTH</b> 7
<b>BOMBAY</b> 7
<b>TANQUERAY</b> 7.5
<b>HENDRICK'S</b> 8.5
<b>WICKED WOLF</b> 9
<b>TARQUIN'S</b> 9

COCKTAIL JUGS	Serves 3
<b>CLASSIC PIMMS</b> 16 Pimms and lemonade garnished with fruit, mint and cucumber	
<b>SANGRIA DE CAVA</b> 24 A blend of sweet Spanish cava, spiced rum, orange juice and lemonade	

SOFT DRINKS		
<b>COKE</b> 3	<b>FROBISHERS FUSION</b> 3 Orange and passion fruit	<b>TARKA SPRINGS 750ml bottle</b> 3.50 Still water
<b>DIET COKE</b> 3	<b>FROBISHERS FUSION</b> 3 Apple and mango	<b>TARKA SPRINGS 750ml bottle</b> 3.50 Sparkling water
<b>COKE ZERO</b> 3	<b>LUSCOMBE ORGANIC</b> 3.50 Sicilian lemonade	
<b>7UP FREE</b> 3	<b>LUSCOMBE ORGANIC</b> 3.50 Wild elderflower bubbly	
<b>APPLETISER</b> 3		

TEA, COFFEE & LIQUEURS		
<b>ENGLISH BREAKFAST</b> 3	Pot for 1 <b>FLAT WHITE</b> 3.50	<b>BAILEYS</b> 7.50
<b>EARL GREY</b> 3	<b>LATTE</b> 3.50	<b>DISARRONO</b> 7.50
<b>REDBUSH</b> 3	<b>CAPPUCCINO</b> 3.50	<b>COINTREAU</b> 7.50
<b>DARJEELING</b> 3	<b>AMERICANO</b> 3.50	<b>BACARDI OAKHEART</b> 7.50
<b>PEPPERMINT</b> 3	<b>DOUBLE ESPRESSO</b> 3.50	<b>TIA MARIA</b> 7.50
<b>GREEN</b> 3	<b>MOCHA</b> 3.50	<b>JAMESON</b> 7.50
<b>CAMOMILE</b> 3	<b>MILK HOT CHOCOLATE</b> 3.50	
<b>LEMON &amp; GINGER</b> 3	<b>WHITE HOT CHOCOLATE</b> 3.50	
<b>SUMMER BERRY</b> 3		



### WIN a year's free parking at Saunton Beach

To be in with a chance of winning simply Tweet, Facebook or Instagram your pics of Saunton Beach and your time here, something with real wow factor using #BSGComp and tag us in your post to enter this prize draw - Competition closes 01/09/19. For full Ts&Cs visit [www.beachsidegrill.co.uk/compterm](http://www.beachsidegrill.co.uk/compterm)

### .. or how about dinner for two on us!

Tweet, Facebook or Instagram your dining pics using #BSGSaunton and tag us in your post to enter this MONTHLY prize draw. Good luck!