



Our approach is simple: source the best quality ingredients and cook them simply to let their flavours shine. We grill over open flame on a state-of-the-art Synergy Grill, which provides authentic flavour and succulence. Many of our dishes can be turned into gluten-free or vegan versions. Please ask your server for more information.

To view the calorific value of each dish please scan here

Mains

Beef Rigatoni 938kcal	19
Slow-cooked brisket, tomato, basil, parmesan	
BSG Catch of the Day	20
Please ask your server for our fresh catch of the day	
Seafood Risotto 1257kcal	22
Prawns, mussels, salmon, crab	
BSG Dirty Fries GF 1406kcal	15
Burnt brisket ends, red onion chutney, Dorset black-garlic mayo	
BSG Loaded Veg Fries VG GF 962kcal	13
Mediterranean-spiced vegetables, vegan cheddar, Dorset black-garlic mayo	
BSG Mac & Cheese V 1207kcal	14
Cheddar, garlic bread	
Add bacon 343kcal	2
Fish & Chips 1625kcal	15
Doombar ale batter, green pea and mint hummus, tartare sauce	
Avocado Panzanella VG 346/692kcal	9/16
Garlic, capers, heritage tomatoes, ciabatta	
Risotto VG GF 447kcal	16
Braised fennel, courgette, peas, toasted pumpkin seeds	

BSG Grill

We use our Synergy Grill to create authentic smoked BBQ flavours. All burgers are served with tomato, cos, fries and house salad. A gluten free option is available on request

BSG Burger* 1491kcal	16
Pretzel bun, monterey jack cheese, streaky smoky bacon	
Brisket Burger* 1429kcal	18
Pretzel bun, burnt brisket ends, black-garlic mayo, red onion chutney	
Buttermilk Chicken Burger* 1420kcal	17
Monterey jack cheese, butter pickles, streaky smoky bacon, cajun mayo	
BSG Moving Mountain Burger* VG 961kcal	15
Coleslaw, pickled red cabbage, rustic fries	
Spiced BBQ Aubergine “Steak” VG 840kcal	14
Chana masala, spinach	
Chargrilled Peri Peri Chicken GF 1929kcal	19
Charred corn, fries, coleslaw, peri peri mayo	
Into The Blue Burger 1721kcal	19
Pretzel bun, Exmoor blue, bacon, blue cheese mayo	
Upgrade your fries to truffle fries 47kcal	4

Exmoor Steaks

Steaks are dry aged for a minimum of 28 days to produce a rich flavour and succulence. They’re served with fries, grilled tomato and house salad

Sirloin* GF 1032kcal	24
Ribeye* GF 1124kcal	26
Why not add garlic jumbo prawns? GF 225kcal	4
Add peppercorn sauce 493kcal	3
*Upgrade your fries to truffle fries 47kcal	4

Small & sharing plates

Freshly prepared soup of the day VG	8
Crusty organic bloomer	
Mussels 780/1559kcal	9/15
Devon red cider, shallots, cream crusty organic bloomer	
BSG Hot & Spicy Buttermilk Chicken Wings	
BBQ bourbon sauce and sour cream and chives	
(5 pieces) 545kcal	9
(10 pieces) 1047kcal	16
BSG Squid 410kcal	11
Cucumber kimchi, Thai green mayo	
BSG Loaded Vegan Corn Chips VG GF 980kcal	11
Vegan cheese, cabbage, lettuce, jalapeño, avocado, black-garlic mayo	

Salads

Exmoor Beef Salad 503/1005kcal	10/17
Cos, red onion, blue cheese, ranch dressing, ciabatta croûtes, rocket	
Grilled Jumbo Shrimp Salad 567/1015kcal	10/17
Cos, rocket, tomato, olives, ciabatta croûtes, honey and mustard	
Greek Salad V 465/929kcal	9/16
Mozzarella, cucumber, olives, red onion, tomato, ciabatta croûtes	

Open flame-grilled sandwiches

All served on grilled garlic and rosemary organic bloomer with house salad

Exmoor Philly Steak 658kcal	16
Caramelised onion, monterey jack cheese	
Battered Fish Goujons 627kcal	14
Green pea hummus, remoulade, tartare sauce	
Halloumi V 801kcal	13
Roasted red pepper, chargrilled aubergine, chilli, garlic hummus	
Avocado & Bacon 569kcal	14
Smashed avocado, streaky smoky bacon, fried egg	

V Vegetarian VG Vegan GF Gluten Free

Please inform us, prior to ordering, if you have any special dietary requirements or allergies. Even if not listed, many dishes can be adapted to be vegan or gluten-free. Please ask to see our full allergen menu. The recommended daily calories for an average adult is 2000 kcal, for our calorific values for each dish, please refer to our online main menu or ask a member of our team.

@Beach_SideGrill | BeachsideGrillSaunton | BeachsideGrillSaunton | beachsidegrill.co.uk

Sides & nibbles

Crusty bread with aged balsamic & extra virgin olive oil VG 866kcal	6
Roasted red pepper, chilli, garlic hummus with crisp bread VG 449kcal	7
Garlic ciabatta V 514kcal	6
House fries VG GF 819kcal	6
Truffle & parmesan fries GF 866kcal	7
Salt & vinegar onion rings V 617kcal	6
Charred corn on the cob GF 179kcal	6
Charred gems, peas, bacon GF 487kcal	7
Cos, bacon, blue cheese & rocket salad 360kcal	7

Kids’ menu

BSG Burger 810kcal	9
Pretzel bun, cheddar, fries	
Chicken Goujons 781kcal	9
Coleslaw, fries	
Exmoor Minute Steak GF 689kcal	11
Grilled tomato, peas, fries	
Fish & Chips 574kcal	9
Tartare sauce, peas	
Mac & Cheese V 675kcal	8
Garlic bread	
Rigatoni V 317kcal	8
Parsley, garlic, tomato, olive oil	
Add brisket 221kcal	3

Desserts

See specials board for desserts or ask your server

3 Scoops of Jude’s Ice Cream 318kcal 7

Vanilla VG, Salted caramel VG, Chocolate VG, Strawberries and cream

Add a scoop to your choice of dessert 2.50

Please note all ice cream may contain traces of nut

White wine

Available in 125ml, 175ml, 250ml and bottles	
Coastal Reserve Sauvignon Blanc (France) VG	5.60 7.40 9.60 26
Fresh grassy character, punchy tropical fruit flavour	
Gabbiano Promessa Pinot Grigio (Italy)	6 7.90 10.20 29
Delicate, floral, fruity, fresh on the palate	
Johann Brunner Piesporter (Germany)	28
Sweet with hints of apricot	
Domaine Chanson Chablis (France)	55
Delicate, floral fragrance, with an abundance of citrus	

Red wine

Coastal Reserve Merlot (Spain) VG	5.80 7.60 9.80 28
Full-bodied, rich plum, blackberry, warm vanilla finish	
Monologo Crianza Rioja (Spain)	6.60 8.70 11.20 32
Oaked, ripe red fruit, liquorice, vanilla	
Penfolds Shiraz Cabernet (South Australia)	36
Spice and red berries, a classic Shiraz	
Rongopai Marlborough Pinot Noir (New Zealand)	42
Strawberry, cedar	

Rosé wine

Coastal Pinot Grigio (Italy)	5.80 7.60 9.80 28
Peach, red berry, off-dry finish	
AIX (France)	44
Subtle berries, dry but fruity	

Sparkling & Champagne

Prosecco (Italy)	9 35
Light fizz, apple, citrus notes	
Champagne Ayala Brut Majeur (France)	60
Dry, fresh, perfect with seafood	

BSG Cocktails		Cider	
Available in 500ml bottle			
BSG Dark & Stormy	11	Aspall Suffolk Cyder 5.5%	5.80
Local Pull The Pin Spiced Rum, fresh lime and ginger beer		Rekorderlig 4%	5.80
Pineapple Martini	10	Ale	Bottled
A fruity blend of orange liqueur, fresh pineapple and vodka		Sharp’s Doombar 4.3%	5.80

Lager

Available in 330ml bottles/cans	
Corona 5%	4.80
Madri 4.6%	5
Peroni 5.1% GF available	5
Offshore 4.8%	5

Pop-up draught bar NEW

Draught pint	
Ask one of the team for our selection	6.50

Gin

All served as 25ml	
Seedlip grove 42 non-alcoholic gin	4.30
Plymouth Gin	4.80
Tarquin’s Cornish Gin	5.30
Saunton Gin	5.30

Rum

Pull The Pin Rum	5.40
Spiced rum	
Passionfruit and pineapple	
Raspberry and strawberry	

Vodka

Absolut	4.80
---------	------

Whiskey

Jack Daniel’s	4.80
Oban	7.10

Cognac

Remy Martin VSOP	7.40
------------------	------

Liqueur

Baileys Irish Cream	4
Cointreau	4.50

Soft drinks

Coke	3.80
Coke Zero	3.80
7Up Free	3.80
Appletiser	3.80
Fever-Tree tonic	3.50

Frobisher’s Fusion	3.80
Passionfruit & Orange	
Frobisher’s Fusion	3.80
Apple & Mango	

Luscombe Organic	4.50
Sicilian Lemonade	
Luscombe Organic	4.50
Wild Elderflower Bubbly	

Mineral Water	4.20
750ml bottle still water	
750ml bottle sparkling water	

Tea & Coffee Pot for one

Alternative milk including soya, oat and almond available

English Breakfast	3.80
Decaf	3.80
Earl Grey	3.80
Peppermint	3.80
Green	3.80
Camomile	3.80
Lemon & Ginger	3.80

Flat White	4.20
Latte	4.20
Cappuccino	4.20
Americano	4.20
Double Espresso	4.20
Mocha	4.40

Milk Hot Chocolate	5.80
With all the trimmings	
Coke Floats ^{231kcal}	6
Dairy-free option available	