

## MENU

Served from 11am–9.30pm

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.

**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

### OPEN FLAME-GRILLED SANDWICHES

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

**Exmoor Sirloin** 14  
Red onion chutney, blue cheese, ranch dressing

**B.S.G Hot Smoked Salmon** 10  
Green pea and mint houmous, crispy capers, charred gem lettuce, honey and mustard

**Halloumi V** 9  
Green pea and mint houmous, charred aubergine, rocket

### KIDS' MENU

**B.S.G. Burger** 7  
Pretzel bun, cheddar, fries

**Grilled Chicken GF** 7  
Coleslaw, fries

**Exmoor Minute Steak GF** 8  
Grilled tomato, mushroom, fries

**Fish & Chips** 7  
Tartare sauce, peas

**Mac & Cheese V** 6  
Cheddar, toasted organic bloomer

**Rigatoni v** 6  
Parsley, garlic, tomato, olive oil

### SMALL PLATES, SALADS & MAINS

**Freshly Prepared Soup of the day** 6  
Crusty organic bloomer

**Carrot & Almond Milk Soup VG** 6  
Cumin spiced almonds, crusty organic bloomer

**B.S.G Hot & Spicy Buttermilk Chicken Wings**  
BBQ bourbon sauce and ranch sauce  
(5 pieces) 8  
(10 pieces) 14

**Beef Rigatoni** 16  
Slow-cooked brisket, tomato, basil, parmesan

**B.S.G Dirty Fries GF** 10  
Burnt brisket ends, red onion chutney, Dorset black-garlic mayo

**Jackfruit Dirty Fries VG GF** 10  
Pulled jackfruit, red onion chutney, Dorset black-garlic mayo

**Corn Chips VG** 7  
Smashed avocado, refried black beans, mango and ginger salsa

**Lentil & Chickpea Tabbouleh VG** 7/14  
Ras el hanout, BBQ aubergine, black-garlic dressing, hazelnut

**Risotto Milanese VG GF** 12  
Saffron, rocket, gremolata, toasted pumpkin seeds

**B.S.G Mac & Cheese V** 12  
Cheddar, toasted organic bloomer

**The Ultimate Mac & Cheese** 16  
with chorizo and truffle

**Salt & Vinegar Squid** 8  
Kimchi and Korean spiced mayo

**Mussels** 12  
Devon red cider, shallots, apple, cream, crusty organic bloomer

**Fish & Chips** 12  
Doombar ale batter, green pea and mint hummus, chip shop curry sauce

**Hake** 16  
Risotto milanese, gremolata, rocket

**Exmoor Beef Salad** 8/14  
Cos, red onion, blue cheese, ranch dressing, ciabatta croûtes, rocket, truffle

**Grilled Jumbo Shrimp Salad** 8/14  
Cos, rocket, tomato, olives, ciabatta croûtes, honey and mustard

**Mozzarella Salad V** 7/12  
Cos, tomato, ciabatta croûtes, watercress, black truffle dressing

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### B.S.G GRILL

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

#### **Smoky Maple & Chilli Beer Dog\*** 12

Pretzel baguette, fried onions, homemade mustard, black garlic mayo, chilli

#### **B.S.G Burger\*** 12

Pretzel bun, maple cheddar, streaky bacon, red onion chutney

#### **Brisket Burger\*** 14

Pretzel bun, burnt brisket ends, black- garlic mayo, red onion chutney

#### **Pulled BBQ Jackfruit Burger VG GF** 12

Pretzel bun, pickled red cabbage, avocado, black- garlic mayo, chips

#### **Spiced Cauliflower "Steak" VG** 12

Coconut, onion bhaji, spiced banana crisps

#### **Chargrilled Peri Peri Chicken\* GF** 16

Charred corn, portobello mushroom, fries, coleslaw, peri peri mayo

#### **\*Upgrade your fries to truffle fries** 2

### EXMOOR STEAKS

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

#### **Sirloin\* GF** 22

#### **Ribeye\* GF** 24

#### **Why not add garlic jumbo prawns? GF** 6

#### **\*Upgrade your fries to truffle fries** 2

### SIDES & NIBBLES

All sides 5

Garlic and chilli marinated olives **VG GF**

Crusty bread with aged balsamic and extra virgin olive oil **VG**

Green pea and mint, houmous and crisp bread **VG**

Garlic ciabatta **V**

House fries **VG GF**

Truffle and parmesan fries **GF**

Mac & cheese **V**

Salt and vinegar onion rings **VG**

Portobello mushrooms **GF**

Charred corn on the cob **GF**

Charred gems, peas, bacon and mint **GF**

House salad **V GF**

Cos, bacon, blue cheese and rocket salad

### DESSERT

See specials board for desserts or ask your server

#### **3 Scoops of Jude's Ice Cream** 6

Vanilla **VG**

Salted caramel **VG**

Chocolate **VG**

Strawberries and cream

Add a scoop to your choice of dessert 2

 @Beach\_SideGrill

 BeachsideGrillSaunton

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[www.beachsidegrill.co.uk](http://www.beachsidegrill.co.uk)