

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.



Mains

Beef Rigatoni	19
Slow-cooked brisket, tomato, basil, parmesan	
BSG Catch of the Day	20
Please ask your server for our fresh catch of the day	
BSG Classic Pan-Fried Sea Bass	20
Crushed new potatoes, tenderstem broccoli, white wine cream sauce	
Seafood Rigatoni	22
Fresh seafood, chives, cream sauce, parmesan	
Seafood Risotto	22
Prawns, mussels, salmon, crab	
BSG Dirty Fries GF	15
Burnt brisket ends, red onion chutney, Dorset black-garlic mayo	
BSG Mac & 3 Cheese V	9/15
Cheddar, mozzarella, Red Leicester, garlic bread	
Add bacon	2
Fish & Chips	15
Doombar ale batter, green pea and mint hummus, tartare sauce	
Risotto VG GF	16
Pickled 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	16
Pretzel bun, monterey jack cheese, streaky smoky bacon	
Brisket Burger	18
Pretzel bun, burnt brisket ends, black-garlic mayo, red onion chutney	
Buttermilk Chicken Burger	17
Monterey jack cheese, butter pickles, streaky smoky bacon, cajun mayo	
Spicy Cauliflower Cheese Burger VG	16
Avocado, coriander and lime mayo, red cabbage	
Into The Blue Burger	19
Pretzel bun, Exmoor blue, bacon, blue cheese mayo *Upgrade your fries to truffle fries	
Non-burger grilled thrills:	
Veggie Dahl VG	15
Grilled and roasted sweet potato spinach, coconut and lentil dahl	
From the grill today	
Please ask your server for our dish of the day being prepared on the grill	

Exmoor Steaks

Steaks are dry aged for a minimum of 28 days to produce a rich flavour and succulence. They're served with fries, roasted cherry tomatoes and house salad

Sirloin* GF	24
Ribeye* GF	26
Why not add garlic jumbo prawns? GF	4
Add peppercorn sauce	3
*Upgrade your fries to truffle fries	4

Pizzas

Twelve-inch pizzas served with the dipping sauce of your choice, plus a rocket and parmesan salad. Sauces include barbecue, black-garlic mayo and peri-peri mayo.

Margherita	10
Cheddar, mozzarella and fresh tomatoes on a tomato base	
Pepperoni	13
Premium Italian pepperoni with cheddar and mozzarella on a tomato base	
BSG Dirty Pizza	15
Own-recipe burnt brisket plus red onion, barbecue sauce, cheddar and mozzarella on a tomato base, finished with black-garlic mayo	
Meat & Heat	15
Chorizo, pepperoni, spicy beef, cheddar, mozzarella, jalapeños, chilli flakes	
Mediterranean Vegetable V	12
Medley of vegetables, spinach, feta, cheddar and mozzarella	

Salads

Exmoor Beef Salad	10/17
Cos, red onion, blue cheese, ranch dressing, ciabatta croûtes, rocket	
Grilled Jumbo Shrimp Salad	10/17
Cos, rocket, tomato, olives, ciabatta croûtes, honey and mustard	
Greek Salad V	9/16
Feta, cucumber, olives, red onion, tomato, ciabatta croûtes	
BSG 3 Bean Salad VG	9/16
Chickpeas, black beans, pinto beans, cucumber, capers, parsley, BSG tangy dressing	

Open flame-grilled sandwiches

All served on grilled garlic and rosemary organic Italian ciabatta with house salad

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

Small & sharing plates

Freshly prepared soup of the day VG	8
Crusty organic bloomer	
Mussels	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)	
BSG Squid	11
Kimchi, nam jim (Thai dipping sauce)	
Add cucumber sticks	2
BSG Loaded Veg Fries VG GF	13
Cajun spiced medley of vegetables, vegan cheddar, Dorset black-garlic mayo	

Sides & nibbles

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

Kids' menu

BSG Burger	10
Pretzel bun, cheddar, fries	
Chicken Goujons	9
Peas, fries	
Minute Steak GF	10
Peas, fries	
Fish & Chips	9
Peas	
Rigatoni V	8
Parsley, garlic, tomato, olive oil	
Add brisket	3
Add cucumber sticks	2

White wine

Available in 125ml, 175ml, 250ml and bottles

Coastal Reserve Sauvignon Blanc (France) VG	5.70 7.50 9.70 27
Fresh grassy character, punchy tropical fruit flavour	
Gabbiano Promessa Pinot Grigio (Italy)	6.10 8 10.30 30
Delicate, floral, fruity, fresh on the palate	
Johann Brunner Piesporter (Germany)	29
Sweet with hints of apricot	
Domaine Chanson Chablis (France)	56
Delicate, floral fragrance, with an abundance of citrus	

Red wine

Coastal Reserve Merlot (Spain) VG	5.90 7.70 9.90 29
Full-bodied, rich plum, blackberry, warm vanilla finish	
Monologo Crianza Rioja (Spain)	6.70 8.80 11.30 33
Oaked, ripe red fruit, liquorice, vanilla	
Penfolds Shiraz Cabernet (South Australia)	37
Spice and red berries, a classic Shiraz	
Rongopai Marlborough Pinot Noir (New Zealand)	43
Strawberry, cedar	

Rosé wine

Coastal Pinot Grigio (Italy)	5.90 7.70 9.90 29
Peach, red berry, off-dry finish	
AIX (France)	45
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	
Ayala Rosé Majeur (France)	66
Delicate and tangy with characteristics of grapefruit and blood orange	

BSG Cocktails

Aperol Spritz	10
Rhubarb Martini	10
Tarquins rhubarb and raspberry, fresh lime and cranberry	
Beachside Sunset	10
Coconut rum, pineapple, orange and pomegranate syrup	
Mocktail	7
Elderflower and raspberry spritz	

Lager

Available in 330ml bottles/cans

Corona 5%	5
Madri 4.6%	5.20
Peroni 5.1% GF available	5.20
Peroni 0% GF available	5.20
Offshore 4.8%	5.20

Cider

Available in 500ml bottle

Aspall Suffolk Cyder 5.5%	5.80
Rekorderlig 4%	5.80

Ale

Bottled

Sharp's Doombar 4.3%	5.80
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Gin

All served as 25ml

Seedlip grove 42 non-alcoholic gin	4.40
Plymouth Gin	4.90
Tarquin's Cornish Gin	5.40
Saunton Gin	5.40

Rum

Pull The Pin Rum	5.50
Spiced rum	
Passionfruit and pineapple	
Raspberry and strawberry	

Vodka

Absolut	4.90
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Whiskey

Jack Daniel's	4.90
Oban	7.20

Cognac

Remy Martin VSOP	7.50
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Liqueur

Baileys Irish Cream	4
Cointreau	4.50

Soft drinks

Coke	4
Coke Zero	4
Appletiser	3.90
Fever-Tree tonic	3.60
Frobisher's Fusion	3.90
Passionfruit & Orange	
Frobisher's Fusion	3.90
Apple & Mango	
Luscombe Organic	4.60
Sicilian Lemonade	
Luscombe Organic	4.60
Wild Elderflower Bubbly	
Mineral Water	4.30
750ml bottle still water	
750ml bottle sparkling water	

Tea & coffee

Pot for one

Alternative milk including soya, oat and almond available	
English Breakfast	3.90
Decaf	3.90
Earl Grey	3.90
Peppermint	3.90
Green	3.90
Camomile	3.90
Lemon & Ginger	3.90
Flat White	4.30
Latte	4.30
Cappuccino	4.30
Americano	4.30
Double Espresso	4.30
Mocha	4.50
Milk Hot Chocolate	5.80
With all the trimmings	
Coke Floats	6
Dairy-free option available	

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.

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