

the
BEACH CLUB

LUNCH MENU

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SMALL PLATES & STARTERS

JERSEY MEZZE (for two) 	20.95
An abundant table sharing mezze of silky house hummus, marinated olives, chargrilled seasonal Jersey vegetables, finished with olive oil, served with warm flatbreads	
JERSEY OYSTERS	14.95
Freshly shucked Jersey oysters, served natural with shallot vinegar or warm champagne butter	
KING PRAWNS	12.55
Plump king prawns gently cooked in a slow simmered tomato & chilli sauce, finished with feta, fresh herbs, coastal Jersey seasoning	
TEMPURA CALAMARI	11.50
Tender calamari in a light, crisp tempura batter, fried to order, served with sesame seeds & wasabi-spiked mayonnaise	
OCTOPUS ESCABECHE	13.95
Marinated with extra virgin olive oil, roasted red peppers & chilli, vinegar, garlic, served with toasted sourdough	
CRAB & AVOCADO CRUMPET	14.65
Toasted crumpet topped with dressed local Jersey crab, ripe avocado, softly poached eggs & classic hollandaise	
PORK BELLY BITES	11.95
Asian salad, spring onions, chillies, sesame seeds	
SURF AND TURF	13.95
Aged sirloin served medium rare, king prawns, chimichurri, island cress	
SWEET POTATO & SPRING ONION FRITTERS 	10.45
Crisp fritters served with coriander & lemon yoghurt	
THREE OAKS FARM ROSE TOMATO & ZA'ATAR SALAD 	11.50
With za'atar, whipped feta, fragrant basil oil	
HALLOUMI WITH HONEY & CHILLI 	10.45
Golden grilled halloumi glazed with honey & chilli, roasted grapes & thyme	
HUMMUS BOWL 	11.50
Velvety hummus, roasted peppers & salsa verde, served with warm flatbread	

BOWLS & GREENS

SEARED TUNA BOWL	19.90
Sesame seared tuna served rare with Jersey Royals, citrus dressing, fresh island herb salsa	
CHICKEN SHAWARMA SALAD	17.80
Spiced grilled chicken with crisp leaves, pickles, herbs & lemon yoghurt dressing	
OCTOPUS SALAD	19.90
Tender slow cooked octopus with new potatoes, bright citrus dressing, parsley	
WHIPPED FETA BOWL 	15.70
Creamy whipped feta with soft herbs, toasted dukkah, warm flatbread	
CAULIFLOWER WITH GREEN HARISSA 	15.70
Tempura cauliflower with pistachios, sultanas, island herbs	
SUPER GREEN GRAIN BOWL 	16.75
Quinoa, tenderstem broccoli, avocado, orange, pomegranate, citrus dressing	

BURGERS & SANDWICHES

BEACH CLUB BEEF BURGER	19.95
Aged beef patty with cheddar, streaky bacon, gem lettuce, house sauce	
HALLOUMI & HARISSA BURGER 	17.80
Grilled halloumi, harissa, roasted peppers, fresh herbs	
CHICKEN BURGER	18.95
Cheddar, streaky bacon, gem lettuce, house sauce	



BEACH CLUB FAVOURITES

MUSSELS	19.90
Rope grown mussels steamed in classic marinière or rich chilli tomato sauce	
GRILLED SEA BREAM FILLET	26.95
Locally landed sea bream with lemon, fennel, olive oil	
PRAWN TACOS	18.85
Soft tacos with spiced prawns, avocado, radish, cherry tomatoes, baby gem & chillies	
GREEN SEAFOOD CURRY BOWL	19.90
Prawns, scallops, mussels, clams, stir fried vegetables, basmati rice, prawn crackers	
CRAB & KING PRAWN LINGUINI	27.25
Linguini in rich crab & lobster bisque, chilli, rocket	
SIRLOIN STEAK	27.95
Wild mushroom, rocket & Parmesan salad, cherry tomatoes, chunky chips	
CLASSIC FISH & CHIPS	18.95
Fresh haddock, mushy peas, chips, homemade tartare sauce	
SMOKED & STICKY BBQ BABY BACK PORK RIBS	19.95
Cabbage slaw, chips, rocket salad	

Vegetarian (v) 

Vegan (vg) 

“We do hope that you have enjoyed your meal with us, please note that a 10% discretionary service charge is added to your bill, the entire of which is shared with the team”
Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print.
We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.