

O'SIDE
BEACH
CLUB
EST 2023

DINNER

OPENING
HOURS
6-9 PM

SMALL PLATES

- homemade soup of the day, toasted sourdough bread & butter (vg*/gf*) £7.50
Porthilly mussels, confit shallot, wine, cream, thyme, parsley, bread (gf*) £12
salt & pepper crispy squid, chipotle dip, lemon, salad £9.50
tomato & basil bruschetta, Parmesan, rocket, balsamic (vg*) £9.50
crispy chicken wings, blue cheese and hot sauce dips, celery £10.50
bread, oils, hummus, pickles (gf*) £6.50

MAINS

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| beer battered Cornish haddock
chips, mushy peas, tartare (gf*) £20.50
10oz Sirloin steak
fries, tomato & rocket salad (gf/df*) £26.50
add: peppercorn sauce (gf) £3
add: chimichurri sauce (gf) £3
cauliflower & spinach balti pie,
Cornish new potatoes, pickle slaw, chilli (vg) £18 | Cornish fish chowder
smoked haddock, local shellfish, corn fennel, leek, bread (gf*) £21
fish of the day
Cornish new potatoes, tomato dressing P.O.A
smoked Cornish pork belly
Hasselback potatoes, pickle slaw, chimichurri (gf) £22
Porthilly mussels
confit shallot, wine, cream, thyme, parsley, bread (gf*) £22 |
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O'SIDE BURGERS

- all served on a brioche with romaine, tomato, gherkin and fries
add: bacon or cheese £1 each
cornish beef, burger sauce (gf*) £19
buttermilk fried chicken, burger sauce £18
spinach & falafel burger, hummus & pickles (vg) £18

SIDES

- fries (vg/gf) £5.50 marinated olives (vg/gf) £4.50
cheesy fries (gf) £6.50 chefs salad (vg/gf) £5.50

DESSERTS

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| white chocolate blondie £9
with raspberry sorbet (contains nuts)
sticky toffee pudding £9
with butterscotch sauce
and clotted cream or ice-cream
lemon posset £9
berries, cornish fairing (gf*) | treacle tart £9
with clotted cream or ice-cream
selection of sorbet (vg/gf) £6.50
raspberry or mango
selection of ice-cream (gf) £6.50
strawberry, chocolate or vanilla
coconut (vg) |
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A discretionary 10% service charge is added to all seated tables

VG - Vegan GF - Gluten Free Ingredients * - on Request Only

Please be aware that our food may contain or come into contact with common allergens.

While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur as our facilities are not food allergen or gluten free. Customers with food allergies or other nutritional concerns are advised to notify their server.

We unfortunately do not have a designated gluten free fryer.