



THE
RESTAURANT
SUMMER
MENU

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STARTERS:

Please ask your server to provide you with further Vegetarian options if required

- HOME-MADE SOUP OF THE DAY (V) (GF) (Vegan on request)** £5.95
Served with a warm Crusty Bread Roll
- PEA AND CAERPHILLY CROQUETTES (V)** £6.95
Served with Minted Mayonnaise and topped with Pea Shoots
- BEACHES FISHCAKES** £6.95
Salmon and Cod Fishcakes served with Salad Garnish and Tartare Sauce
- BBQ BELLY PORK (GF)** £7.25
Served with Crisped Apple and Apple Puree
- SMOKED CHICKEN SALAD (GF)** £7.25
Topped with Parmesan Shavings and a Classic Caesar Dressing

MAIN DISHES:

- MISO GLAZED AUBERGINE (V) (GF) (Vegan)** £11.95
Served with Coriander Rice and Fresh Chilli
- BEETROOT AND GARLIC RISOTTO (V)** £12.50
Topped with Vegetarian Parmesan, Chopped Chives and Drizzled with Truffle Oil
- STUFFED CHICKEN BREAST (GF)** £14.50
Chicken Breast stuffed with Caerphilly Cheese and Leeks wrapped in Prosciutto Ham sat on a Potato Rosti, served with Seasonal Vegetables and a White Wine and Chive Sauce
- RUMP OF LAMB (GF) (Served Medium)** £16.95
Pan Seared Lamb Rump served with Crushed, Minted New Potatoes, Seasonal Vegetables and a Red Wine and Rosemary Jus
- FILLET OF SEABASS** £16.95
Pan Fried Seabass served on a bed of Lemon and Thyme Linguine and Courgette Ribbons
- BRAISED STEAK (GF)** £17.95
Slow Cooked Featherblade served with Truffle Mashed Potato, Caramelised Onion Puree, Seasonal Vegetables and a Beef and Red Wine Jus
- 8oz RIBEYE STEAK** £19.95 *£5.00
Served with Hand Cut Twice Cooked Chips, Onion Rings, Tomato and Mushrooms
- 8oz SIRLOIN STEAK** £19.95 *£5.00
Served with Hand Cut Twice Cooked Chips, Onion Rings, Tomato and Mushrooms

DESSERTS

- PANACHE OF LUXURY ICE CREAMS (V) (GF without Café Curls)** £5.75
With Chocolate Cafe Curls, Crushed Meringue and Fruit Coulis
- HOMEMADE STICKY TOFFEE PUDDING (V)** £6.95
Served with Butterscotch Sauce and Vanilla Pod Ice Cream
- CRÈME BRULEE (V)** £6.95
White Chocolate Crème Brulee served with a Chocolate Chip Cookie
- CHEF'S LEMON TART (V)** £6.95
Served with Chantilly Cream
- ASSIETTE OF CHOCOLATE (V)** £7.25
Quartet of Mini Chocolate Desserts, Dark Chocolate and Orange Mousse, Chocolate Brownie, Chocolate and Mint Tart finished off with With Chocolate Ice Cream
- THE BEACHES WELSH CHEESEBOARD (V)** £8.50
Selection of Welsh Snowdonia Cheeses, served with Biscuits and accompanied by Fresh Fruits and Red Onion Marmalade

(V) – VEGETARIAN

(GF) – GLUTEN FREE

SIDE ORDERS:

- Garlic Ciabatta (V)** £2.95
- Shoestring Fries (V) (GF)** £3.25
- Hand Cut Twice Cooked Chips(V)** £3.25
- Cheesy Garlic Bread (V)** £3.50
- House Salad (V) (GF)** £3.50
- Panache of Seasonal Vegetables (V) (GF)** £3.50
- Beer Battered Onion Rings (V)** £3.75

STEAK SAUCES:

- PEPPERCORN SAUCE (GF)** £2.75
- DIANE SAUCE (GF)** £2.75
- STILTON SAUCE (GF)** £2.75

LIQUEUR COFFEES:

Strong Americano with your choice of Liqueur topped with Freshly Whipped Cream

- SEVILLE** Served with a shot of Cointreau £4.95
- CALYPSO** Served with a shot of Tia Maria £4.95
- FRENCH** Served with a shot of Martell Brandy £4.95
- IRISH** Served with a shot of Jameson's £4.95
- ITALIAN** Served with a shot of Amaretto £4.95
- HIGHLAND** Served with a shot of Bell's £4.95
- JAMAICAN** Served with a shot of Malibu Rum £4.95

LITTLE NIPPERS MENU...

1 course £6.95 | 2 courses £8.95 | 3 courses £10.95

STARTERS:

- SOUP OF THE DAY (V) (GF)** - Served with a warm Roll
- GARLIC BREAD (V)** - Warm Garlic Ciabatta
- FISHCAKES** - Served with Salad Garnish and Tartare Sauce

MAINS:

- 4oz BURGER** - Served with Fries and Beans
- CHICKEN NUGGETS** - Served with Fries and Beans
- SAUSAGE AND MASH** - Served with Peas and Gravy
- PASTA AND MEATBALLS** - Served with Garlic Bread

DESSERTS:

- STICKY TOFFEE PUDDING (V)** - Served with Vanilla Ice Cream
- ICE CREAM SUNDAE (V) (GF without cafe curl)**
- ROCKY ROAD WAFFLES (V)**

PRIVATE DINING AT THE BEACHES

Enjoy a stylish celebration in the comfort of your own private dining room. Birthdays, anniversaries and many other countless reasons to celebrate we can give those events that extra special quality: creating your personal menu, setting your theme and providing professional and friendly service from the warm welcome to the final sip of coffee. The Beaches Hotel offers a wide variety of options to ensure your special occasion is just that, special. A Afternoon Tea in the Bryn Suite or Seaview Suite, as are Champagne and Canapes on our decking area or a BBQ on a summer's day - or why not book private dining for a Sunday Lunch? Just consult our Event Team for more details about any of these choices.

Customers please make sure your server is aware of any allergies and they will liaise with our Chef to ensure you are looked after appropriately.

Guests dining on our Dinner Inclusive Offer may choose a 3 course meal from the above menu, however dishes marked with an *asterick will incur the supplement charge shown.

THANK YOU FOR DINING WITH US THIS EVENING