

## Light Menu

### Chicken Curry (Medium) - £9.95

Served on a bed of rice with poppadoms and mango chutney

### 3 Egg Omelette - £8.95

Served with chips and peas (Cheese, ham, mushroom)

### Fish & Chips - £9.45

Battered cod served with chips, peas or salad, lemon and homemade tartare sauce

### Ham, Egg & Chips - £8.95

Home cooked ham with 2 fried eggs and chips

### Sausage, Egg, Chips & Beans - £8.95

2 sausages, 2 eggs, chips and baked beans

### Individual Steak & Kidney Pie - £10.95

Homemade, served with chips and Peas

### Gammon Steak - £9.95

Served with Egg or Pineapple and chips and Peas

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## Junior Corner

Children's Portions of Main Meals are also available for the under 12's with a 25% reduction in price

### Chicken Goujons - £6.45

Served with chips & peas

### Pizza, Chips and Peas - £5.45

Your choice of cheese & tomato or ham & pineapple

### Sausage & Mash - £6.45

Served with onion gravy

### Ham, Egg & Chips - £5.45

### Ice Cream Boat - £3.95

2 scoops of vanilla, chocolate or strawberry with all the trimmings



Clyde Road  
Felpham  
Bognor Regis  
West Sussex  
PO22 7AH

Telephone  
**01243 827142**

Email:  
reservations@beachcroft-hotel.co.uk

[www.beachcroft-hotel.co.uk](http://www.beachcroft-hotel.co.uk)



## A La Carte Menu

Served 6.30pm – 9.30pm  
Every Day

*Non-Residents Welcome  
Booking Recommended*

£24.50 Three courses inc. coffee  
£14.50 Under 12's



To make a reservation pop in or call  
**01243 827142**



## Appetisers

*'Good food takes time to prepare when fresh,  
Your patience would be appreciated' – Head Chef*

**All Starters are priced at £5.95**

### Grilled Sardines

3 sardines grilled in garlic butter, served with a salad garnish

### Thai Style Fish Cakes

Pieces of salmon and cod mixed together with Thai spices, oven baked and served with a chilli sauce

### Melon, Brie and Parma Ham

Slices of Galia Melon, topped with Parma Ham and sliced Brie

### Garlic & Chilli Prawns

Tiger prawns cooked in a garlic and chilli batter, served with a coconut and lime mayonnaise with fresh salad leaves

### Homemade Chicken Liver Pâté

Homemade and served with red onion chutney, dressed salad and toasted bloomer bread

### Soup of the Day

Soup made daily with fresh ingredients, served hot with fresh bloomer bread

### Garlic & Lemon Chicken

Filletts of chicken marinated in lemon and garlic, char-grilled and served on a tomato salsa

### Prawn Cocktail

Cooked tiger prawns on a bed of mixed leaves with apple and cherry tomato. Served with brown bread

### Tagliatelli A la Crème

Tagliatelli pasta with, onions, mushrooms and garlic in a white wine and cream sauce

### Daily Special Appetiser

Please see Blackboard

## Main Meals & Grills

### Apricot & Thyme Stuffed Chicken - £12.45

Breast of chicken with an apricot & thyme stuffing wrapped in bacon and served with a red wine sauce and new potatoes.

### Breast of Duck - £14.45

Cooked with an orange sauce and served with sautéed potatoes.

### Tenderloin of Pork - £13.95

Oven cooked and served on a bubble & squeak cake with a balsamic plum sauce.

### Liver & Bacon - £10.95

Pan cooked Lambs liver with onion gravy served on mashed potato.

### Scampi Provencal - £14.45

Peeled scampi cooked together with garlic, onions and tomato, served with rice

### Ricotta & Spinach Tortellini - £11.45

Served in a tomato sauce with melted cheese.

### Fillet of Sea Bass (H) - £15.45

Pan seared on a bed of new potatoes, with a lemon and spring onion butter.

*\*(£4.00 supplement for dinner inclusive guests)*

### Sirloin Steak - £15.45

Prime Scotch sirloin cooked to your liking & served with onion rings, tomato, mushrooms & chips

*\*(£4.00 supplement for dinner inclusive guests)*

### Daily Special Main Course - £10.95

Please see Blackboard

## Side Orders

Brown or White Bread selection with Butter - £1.50

Garlic Bread - £2.50

Fries - £2.00

Side Salad - £2.50

Fresh Vegetables - £2.50

## Desserts

**All Desserts are priced at £5.95**

### Raspberry & White Chocolate Crème Brulée

Served with shortbread biscuits

### Fresh Fruit Crumble

Homemade with seasonal fresh fruit and served with custard, cream or ice cream

### Jam Roly-Poly

A traditional English favourite served with custard

### Melon & Mango Sorbet

Half a Galia melon served with a tangy mango sorbet

### Tiramisu

Classic Italian dessert made with sponge, Mascarpone cheese and coffee

### Cheese & Biscuits

Mature cheddar, ripe brie and stilton served with grapes, celery, homemade onion chutney and a selection of biscuits

### Ice Cream Boat

Vanilla, chocolate and strawberry ice cream with all the trimmings.

### Chocolate Torte

Served with a vanilla cream

### Daily Special Dessert

Please see blackboard

