

The Beach House

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WELCOME TO THE BEACH HOUSE. ENJOY RELAXED DINING WITH THE BOLD SPIRIT OF **LATIN AMERICA AND THE SUN-SOAKED TASTES OF THE CARIBBEAN.**

STARTERS

A LITTLE TASTE OF SUNSHINE

SWEET POTATO AND MOZZARELLA CRISPY SKINS

Pico de gallo salsa and crunchy onions V GF

CRAB TOSTADAS

Guacamole, chilli, sour cream, red onion, coriander and lime GF

ISLAND - SPICED CHICKEN WINGS

Mac and cheese chips and roasted garlic aioli

CARIBBEAN FAVOURITES

JAMAICAN BEEF PATTIES

Scotch bonnet pepper aioli

Patties were originally inspired by British Cornish pasties. Our version gives a gorgeously spiced crust that encases a kicking curried mince. Served with Scotch bonnet aioli for added punch.

CHILLI SALT WATERMELON AND CUCUMBER CEVICHE

Plantain crisps VE GF

Unique and refreshing, with a hit of chilli and a lot of texture, this is a dish that celebrates tropical fruit. The plantain crisps are perfect for dip-ability!

CARIBBEAN SALT FISH FRITTERS 2.50

Deep-fried fritters, lime and tamarind aioli

Saltfish and fritter are two words that sing. Our version is light and fluffy-centred with mellow chunks of saltfish throughout, and the lime and tamarind aioli is sheer heaven to complement it.



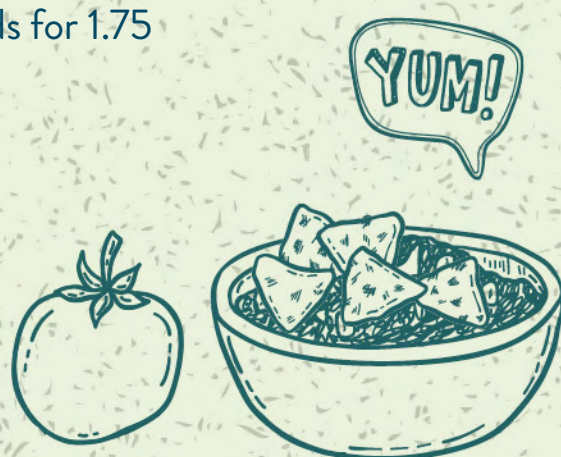
¡Fiesta!

BEACH HOUSE NACHOS

Tortilla chips, Monterey Jack cheese, tomato salsa, guacamole, sour cream and jalapeños V

Add burnt chicken ends for 1.75

ALSO AVAILABLE TO SHARE



MAINS

SUNNY MAIN MEALS – ALL GOOD WITH A NICE, COLD BEER

TACO TRIO

Pulled beef chilli con carne, burnt pork ends and spicy pulled jackfruit tacos with tomato salsa, guacamole and sour cream

HONEY AND GARLIC - GLAZED CHICKEN

Crispy chorizo patatas, stir-fried callaloo, amarillo chilli and green tomato dips GF

SLOW - COOKED CURRIED GOAT POT

Pilaf rice, toasted coconut, roti bread and spiced mango chutney



10oz PRIME FILLET STEAK* ON A LAVA ROCK WITH GRILLED KING PRAWNS 9.50

Cajun fries or baked potato, chimichurri, chipotle, sweet chilli dip and garlic dip GF

CARIBBEAN FAVOURITES

JERK CHICKEN SUPREME 5

Sweet Jamaican dumplings, rice and peas, pan-fried plantain, coleslaw and jerk gravy

Another well-loved export from the Caribbean, and deservedly so. Our version is about making those aromatics in the jerk seasoning sing. Served with colourful, traditional sides to bring it all together.

CREOLE - SPICED ROASTED SQUASH

Molasses chickpeas, callaloo, chilli-grilled corn, mango and tomato salsa VE GF

This is a dish inspired by rich and spiced molasses flavours of the islands with a sticky, savoury-sweet hasselback squash taking centre stage. Truly original, fully flavoured and vibrant.

CRISPY - FRIED MAHI MAHI BURGER 5.50

Tamarind and ginger aioli, green mango chow, coriander, tamarind and Scotch bonnet pepper sauce, brioche bun and seasoned fries

Inspired by a well-loved beach dish found on Trinidadian shores, this is tropical burger to the max. The fish is marinated in a traditional green seasoning, fried until crispy and served with a drinkable coriander, tamarind and Scotch bonnet pepper sauce.

FISHERMAN'S HANGING KEBAB 9.50

Garlic king prawn, lobster tail and snapper with fries or red bean rice and chipotle dip GF



MEXICAN FAJITA SIZZLERS

Chicken Tinga GF | Halloumi V GF | New York Strip Beef Steak* GF 2.50

Warm tortillas, guacamole, sour cream and red slaw

TRADITIONAL CARIBBEAN MACARONI PIE

Buttermilk cornbread, grilled plantain, cactus salsa and guacamole V

SHARER

ASADO SHARER 5.95 for two people

Glazed beef short ribs, buttermilk garlic chicken tenders, grilled chorizo sausage, picanha steak* with fries, New Orleans slaw and chimichurri dip



DESSERTS

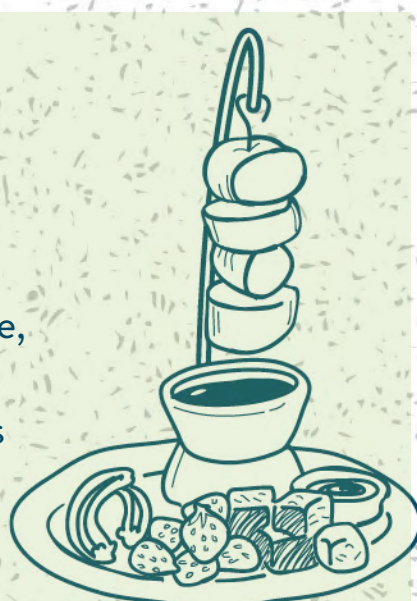
FINISH YOUR MEAL WITH A SWEET TREAT AND ASK ABOUT OUR RANGE OF COSTA COFFEE HOT DRINKS

GOLDEN DULCE DE LECHE TART

Vanilla queso fresco and Amarena cherries V

TOASTED MARSHMALLOW FONDUE SHARER 5.95 for two people

Warm chocolate sauce, banana cake, churros and fresh strawberries GFO



DEEP - FILLED APPLE PIE

Vanilla yoghurt sorbet V

BANANA SPLIT

Sweet taco cup, vanilla ice cream, raspberry sauce, whipped cream and toasted flaked almonds V

HOT DRINKS

A SELECTION OF COSTA COFFEE HOT DRINKS AVAILABLE



CARIBBEAN FAVOURITES



SPICED PIÑA COLADA ROASTED PINEAPPLE

Coconut ice cream, hot buttered Golden Tide rum sauce and coconut meringue

You will, of course, know the liquid libation form, but let us introduce you to an edible version and with the most wonderful hot buttered rum sauce made with P&O Cruises signature Golden Tide rum.

74% DOMINICAN REPUBLIC DARK CHOCOLATE, GINGER AND CHILLI MOUSSE

Candied ginger and ginger snap rubble

Celebrating the tropical ingredients of chocolate and ginger, this is light, zingy and incredibly moreish. The textural hits of ginger crumb and candied ginger really take this mousse to the next level.

V Vegetarian | VE Vegan | GF Gluten free | GFO Gluten free option available.  A little heat.

A cover charge applies and some dishes carry an additional supplement.

All prices shown are in pound sterling (£).

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.