



## COVID-19 MEASURES

Please use social distance markings outside the venue if there is a queue.

Please ensure a 1m distance at all times inside the venue.

Utilise our hand sanitising station on entry of the venue.

You will be greeted at the door and shown to your table. Please do not enter the venue if the host desk is occupied with another party. Please wait until they have dispersed and the host returns.

A member of staff will show you to your table where we ask that you remain seated at all times unless using the bathrooms.

With regards to your drinks, these will be served in the usual way. Hot drinks are available in takeaway cups on request.

Your waiter / waitress will be wearing the correct PPE to serve you safely. All staff have completed the required COVID-19 safety in the work place test.

We will also be encouraging contactless payments.

Please adhere to the rules on entry and exit of the bathrooms.

Beach House Bistro Bar, Festival House,  
Promenade, Blackpool FY1 1AP

[www.beachhouseblackpool.co.uk](http://www.beachhouseblackpool.co.uk)

## FOOD

Available daily 12.15pm to 9.30pm

### TO BEGIN WITH AND SHARE

<b>GARLIC BREAD</b> <span>Vegan</span>	£7
<b>MOZZARELLA AND GARLIC RED ONION AND CHILLI</b>	£8
<b>MARINATED OLIVES AND FETA CHEESE</b>	£5
<b>HOUMOUS WITH TEAR AND SHARE BREAD</b>	£8
lemon and garlic scented smash chickpeas topped with pomegranate and extra-virgin olive oil, tear and share bread	
<b>CALAMARI</b>	£8
sea salt chilli and fresh lemon in a golden crust with home-made aioli sauce	
<b>GALICIAN STEAMED MUSSELS</b>	£10
fresh catch of the day in a herb infused manzanilla and cream sauce	
<b>LIL BURGERS</b>	£9.50
2 steak burgers, melted mozzarella, bh burger sauce	
<b>KING PRAWNS</b>	£10.50
pil pil style, head on with bh fresh bread	
<b>CHICKEN PINCHOS</b>	£10
flavoursome tender breast pieces, red pepper garlic drizzle	
<b>TRUFFLE ARANCINI</b> <span>V</span>	£8
panko coated rice balls with truffle cheese, home made aioli	

### MAINS

<b>BH CHICKEN SHAWARMA WRAP</b>	£13
tender pieces of marinated breast spit roasted slowly, tomato, onion, gherkin, salad, garlic sauce, fries	
<b>PASTRAMI BURGER</b>	£12
pretzel bun, jack cheese, salad, gherkins, mustard sauce, fries	
<b>BEER BATTERED FISH AND CHIPS</b>	£15.50
mushy peas, home-made tartar sauce, hand cut chunky chips	
<b>SEAFOOD TAGLIATELLE</b>	£19.50
king prawns, calamari, mussels, tomato, garlic, chilli, lemon and herbs	
<b>BH PINEAPPLE RICE</b> <span>V</span>	£17.50
chicken breast pieces, saffron rice, peppers, courgettes, sultanas, pomegranate and pineapple.	
<b>make it vegetarian</b> <span>V</span> <span>GF</span>	£12.50
<b>FILLET STEAK</b>	£28
8 ounces of 28 day aged premium beef fillet. grilled tomato, parmesan and rocket salad, peppercorn or creamy mushroom sauce	
<b>LAMB KOFTE</b>	£20
a secret mix of spices in a succulent kofte kebab, herby salad, fries, garlic dip	
<b>MIXED GRILL</b>	£30
chicken shawarma, lamb kofte, lamb cutlets, herby salad, fries, creamy mushroom sauce	
<b>LAMB CUTLETS</b>	£26
herby salad, fries, garlic dip	
<b>ROASTED RED PEPPER CAULIFLOWER STEAK</b> <span>Vegan</span> <span>V</span> <span>GF</span>	£13
olive salsa, flaked almonds, truffle mash	
<b>WHOLE SEA BASS</b>	£20
a full fish filleted and bag baked with a garlic lemon butter jus. new potatoes, seasonal vegetables	

If you would like to take home, let us know and we can bag up your order

Please also notify us of any specific allergies

All home orders are to be placed by phone 01253 749899

### SALADS

<b>HERITAGE TOMATOES</b> <span>V</span>	£9
burrata cheese pesto and olive oil drizzle	
<b>CAESAR</b>	£7
gem lettuce, caesar dressing, croutons, anchovies, parmesan shavings	
<b>add chicken</b>	£5

### PIZZAS

made to order on a tomato and mozzarella base using our fresh house baked dough

<b>MARGARITA</b> <span>V</span>	£12
tomato, mozzarella, basil	
<b>SMOKED SALMON</b>	£16
burrata cheese, rocket, dill, pesto drizzle	
<b>PEPPERONI</b>	£15
everyone's favourite plain old pepperoni	
<b>VEGETARIAN</b> <span>V</span>	£13
mushrooms, peppers, onions, parmesan, pumpkin seeds, topped with rocket	
<b>SUNSHINE</b>	£16
chicken and pineapple	

### SIDES

<b>BH TEAR AND SHARE BREAD</b>	£5
<b>ONION RINGS</b>	£3
<b>FRIES MALDON SALT / CAJUN / FRIES WITH TRUFFLE AND PARMESAN</b>	£4
<b>SWEET POTATO FRIES</b>	£4
<b>TRUFFLE MASH</b> <span>Vegan</span> <span>V</span> <span>GF</span>	£4
<b>ARMENIAN HERBY SALAD</b> <span>Vegan</span> <span>V</span> <span>GF</span>	£4
<b>HOMEMADE SAUCES</b>	
<b>PEPPERCORN</b> <span>Vegan</span> <span>V</span> <span>GF</span>	£4
<b>MUSHROOM</b> <span>Vegan</span> <span>V</span> <span>GF</span>	£4

### SUSHI WEEKENDS

Available Friday & Saturday.

All sushi is made in-house to order. Each roll is 8 pieces

<b>TEMPURA KING PRAWN</b>	£10.50
spring onion, kimchee mayo, avocado, lime, chives	
<b>CRUNCHY HALLOUMI</b>	£9
cucumber, yuzu mayo, chives, crispy shallots, asparagus, siracha	
<b>CHICKEN KATSU</b>	£9.50
crispy chicken breast, avocado, japanese curry sauce, bulldog sauce	

### SUNDAY LUNCH

<b>ROAST BEEF</b>	£16
served with roast potatoes, vegetables of the day, gravy and a house made yorkshire pudding	
<b>children 10 and under</b>	£7.95

### CHILDREN'S

<b>FISH AND CHIPS</b>	£4.95
<b>MARGARITA PIZZA</b>	£4.95

### DESSERTS

<b>RICH CHOCOLATE TORTE</b>	£6.50
ganache sauce, vanilla ice cream	
<b>PORNSTAR MARTINI CHEESECAKE</b>	£6.50
passion fruit, pineapple, vanilla vodka, prosecco shot	

# DRINKS

## SPARKLING WINE & CHAMPAGNE

	125ML	175ML	BOTTLE
<b>ROTARI CUVÉE 28+ TRENTO DOC, ITALY</b> a scent of hazelnut and almond with sweet hints of vanilla. body and acidity are perfectly balanced with a pleasant freshness and a mineral aftertaste	<b>£7.75</b>		<b>£45.00</b>
<b>MEZZA DI MEZZACORONA ITALIAN GLACIAL BUBBLY TRENTINO, ITALY</b> bubbles!	<b>£7.00</b>		<b>£29.00</b>
<b>ROSÉ DE'SALICI BRUT ITALY</b> a charming pastel pink colour, aromas of red fruit and pears and a refreshing red cherry palate are lifted by a fine, delicate sparkle.	<b>£7.00</b>		<b>£32.00</b>
<b>LAURENT PERRIER BRUT CHAMPAGNE, FRANCE</b> well defined, subtly rounded with expressive flavours. the fruit progressively emerges to reveal a finely balanced champagne displaying great length on the finish.	<b>£15.00</b>		<b>£80.00</b>
<b>LAURENT PERRIER ROSÉ CHAMPAGNE, FRANCE</b> deep salmon-pink colour, fruity, fresh and intense followed by a full bodied yet elegant mouthfeel.	<b>£16.00</b>		<b>£95.00</b>
<b>GRAND SIECLE BY LAURENT PERRIER CHAMPAGNE, FRANCE</b> using only pinot noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours.			<b>£170</b>
<b>CUVÉE DOM PERIGNON CHAMPAGNE, FRANCE</b> delicate and well balanced with a vine and lime blossom attack followed by a mellow and harmonious finish.			<b>£220</b>
<b>ACE OF SPADES CHAMPAGNE, FRANCE</b> dry and creamy with flavours of red apple, white cherry, grapefruit, lemon peel, toasted bread and fresh cream.			<b>£450</b>
<b>ACE OF SPADES ROSÉ CHAMPAGNE, FRANCE</b> on the nose, at first, are hints of buttered brioche, english candy and compote fruits. the palate is full with flavours of chocolate, wild blueberries and crystallised citrus fruits.			<b>£600</b>
<b>ROSE WINE</b>			
<b>GOLDEN STATE ZINFANDEL ROSÉ CALIFORNIA, USA</b> the sweet...	<b>£4.80</b>	<b>£5.90</b>	<b>£23.00</b>
<b>NINA PINOT GRIGIO ROSÉ VENETO, ITALY</b> the dry...	<b>£4.90</b>	<b>£6.20</b>	<b>£25.00</b>
<b>M de MINUTY ROSÉ CÔTES DU PROVENCE, FRANCE</b> the aromatic...	<b>£7.00</b>	<b>£9.50</b>	<b>£38.00</b>
<b>WHISPERING ANGEL CÔTES DU PROVENCE, FRANCE</b> the luxurious...	<b>£8.00</b>	-	<b>£45.00</b>
<b>ROCK ANGEL CÔTES DU PROVENCE, FRANCE</b> the luxurious...	<b>£10.50</b>	-	<b>£60.00</b>

## WHITE WINE

### #classics

	125ML	175ML	BOTTLE
<b>THE CLUBHOUSE MACABEO VALDEMOREDA, SPAIN</b> this dry macabeo displays well-defined fruity aromas of peach and apple, with floral notes. fresh and rounded in the mouth, with a smooth aftertaste of flowers and fruit.	<b>£4.80</b>	<b>£5.90</b>	<b>£23.00</b>
<b>FIRST FLEET CHARDONNAY AUSTRALIA</b> a crisp, modern style. red apple and melon fruit fills a palate that is dry yet well rounded, making this a versatile accompaniment to food.	<b>£5.00</b>	<b>£6.30</b>	<b>£25.50</b>
<b>TERRE DEL NOCE PINOT GRIGIO DELLE DOLOMITI TRENTINO, ITALY</b> elegant, dry pinot grigio with apple and banana fruit aromas, floral lift in the mouth, anda clean, crisp finish.	<b>£5.50</b>	<b>£7.00</b>	<b>£26.50</b>
<b>SAUVIGNON BLANC FEATHERDROP MARLBOROUGH, NEW ZEALAND</b> bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish.	<b>£7.20</b>	<b>£9.10</b>	<b>£37.00</b>

## RED WINE

### #classics

	125ML	175ML	BOTTLE
<b>THE CLUBHOUSE TEMPRANILLO VALDEMOREDA, SPAIN</b> this smooth tempranillo shows complex ripe fruit aromas with subtle spicy hints of vanilla and caramel thanks to five months in oak.	<b>£4.80</b>	<b>£5.90</b>	<b>£23.00</b>
<b>FIRST FLEET SHIRAZ AUSTRALIA</b> easy-drinking style. mulberry and plum fruit mixes with spice on the smooth-textured palate, making this a versatile accompaniment to food.	<b>£5.00</b>	<b>£6.30</b>	<b>£25.50</b>
<b>PORTEÑO MALBEC, NORTON ARGENTINA</b> this luscious malbec has aromas of violets, strawberries and black cherries, leading to a smooth, full-bodied palate with a hint of peppery spice.	<b>£6.70</b>	<b>£8.50</b>	<b>£34.50</b>
<b>TERRE DEL NOCE MERLOT DELLE DOLOMITI ITALY</b> smooth, easy-drinking merlot with plum and red cherry fruit, and a hint of dark chocolate on the finish.	<b>£6.00</b>	<b>£7.50</b>	<b>£30.00</b>

### #trendational

<b>RIBERAL ROBLE BODEGAS SANTA EULALIA CASTILLA Y LEÓN, SPAIN</b> elegant strawberry and blackcurrant fruit has been given the merest hint of vanilla and spice from a short spell in oak. smooth and powerful, with an appetising finish.	<b>£8.00</b>	<b>£10.50</b>	<b>£42.00</b>
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# Beach House Cocktails

## bh SIGNATURES

<b>PINK FLAMINGO</b> hendricks, watermelon, coco real, gomme	<b>£9</b>
<b>SUGAR LIPS</b> black powder raspberry gin, briottet violet liqueur, pineapple, fresh lime	<b>£10</b>
<b>ROCKSTAR</b> archers, pineapple juice, gomme, grenadine	<b>£10.50</b>
<b>HAVANA OHH NA NA</b> havanna especial, pineapple juice, gomme, grenadine	<b>£10</b>
<b>RED LOVE</b> roberto cavali vodka, briottet elderflower liqueur, fresh strawberries & lime, gomme	<b>£10</b>
<b>STRAWBERRIES BABY</b> havana especial, briottet framboise, fresh strawberries & lime	<b>£10</b>
<b>MERMAID OFF DUTY</b> prosecco, watermelon	<b>£9</b>
<b>COTTON CANDY</b> roberto cavali, cranberry juice, fresh lime & grenadine	<b>£11</b>
<b>DON JULIO MARGARITA</b> don julio tequila, cointreau, fresh lime, gomme	<b>£9</b>
<b>CAVALI PORNSTAR</b> roberto cavali vodka, orange, passionfruit, prosecco	<b>£9</b>
<b>BRAMBLE</b> brokers gin, fresh lemon, gomme	<b>£8.50</b>
<b>MOJITO</b> bacardi, fresh mint & lime	<b>£8.50</b>
<b>PINA COLADA</b> mahiki rum, coco real, pineapple juice	<b>£10</b>

## SPRITZ

<b>HUGO</b> briottet elderflower liqueur, prosecco, soda	<b>£9.50</b>
<b>APEROL SPRITZ</b> aperol, prosecco, soda	<b>£9.50</b>
<b>MIMOSA</b> cointreau, prosecco	<b>£9.50</b>
<b>KIR ROYAL</b> chambord, prosecco	<b>£9.50</b>

## MOCKTAILS

<b>MOCKTAIL PASSIONFRUIT MOJITO</b> passionfruit puree, fresh lime and mint, lemonade	<b>£6</b>
<b>MOCKTAIL STRAWBERRY COLADA</b> pineapple juice, fresh strawberries, grenadine	<b>£6</b>
<b>MERMAID ON DUTY</b> watermelon syrup, fresh lime, lemonade	<b>£6</b>