



BREAD & OLIVES (V) (VG)

Garlic & rosemary marinated olives & Mediterranean breads, served with rapeseed oil & 12 YO aged balsamic vinegar (suitable for 2 sharers)

STARTERS

Soup of the day (V)

Served with artisan bread
Ask your server for today's selection

Prawns pil-pil

Fried in olive oil with garlic, chilli and paprika, served with crusty bread

Pan fried red mullet

Panzanella salad, anchovies, extra virgin olive oil ciabatta croutons

House beetroot cured salmon

Beetroot and chard salad, ginger and beetroot Purée, sourdough toast

Arancini

Sun-blushed tomato and mozzarella risotto balls, Green salad and roasted garlic aioli

Homemade game sausage

Baby leaves, plum compote, toasted brioche

Chicken liver parfait

Red onion marmalade, wild rocket salad, pickles, sourdough toast

Ham hock hash cake

Beer & mustard Hollandaise, local watercress, poached hen's egg

Tofu salad (VG)

Warm Moroccan spiced superfood salad, carrot crisps, toasted seeds

4.95 MAINS

Wild boar casserole

Wild mushrooms, ale, vegetable, wild boar and pearl barley in a rich sauce with buttery mash

14.95

Braised neck of lamb

Buttered greens, grain mustard mash, charred carrot, shallot, honey and star anise glaze

15.50

Veal escalope

Tuscan bean and potato casserole, garlic sausage and pepronata

15.50

Roast corn fed chicken breast

Champ mashed potatoes, buttered greens, pancetta, red wine jus, crispy shallot rings

14.50

Seared tuna

Garlic roasted new potatoes, olives, tomato, roasted red peppers, red onion and chard, pepper coulis

17.50

Pan fried Pollock

Olive crushed potatoes, vine tomatoes, braised fennel, caper, lemon and chive butter sauce

16.50

Vegetable moussaka (V)

Baked Mediterranean vegetables and potato in a tomato and herb sauce topped with béchamel and cheese, served with house salad and herb dressing

12.50

House herb and cheese gnocchi (V)

Light potato dumplings, roasted squash, spinach cream, feta cheese, toasted pumpkin seeds

12.50

Falafel (VG)

Three handmade falafel, spiced humous, green salad, pitta chips

12.50

Suitable for Vegetarians (V) Suitable for Vegans (VG) We endeavour to cater for all dietary intolerance.
If you have any concerns about allergens, please don't hesitate to speak to a member of staff

BAR • RESTAURANT • PRIVATE DINING

11 BELLEVUE TERRACE, SOUTHSEA PO5 3AT

023 9286 5000 www.BeckettsSouthsea.co.uk info@BeckettsSouthsea.co.uk

Registered in England No. 9860092 VAT No. 229822001





GRIDDLE

Served with roasted garlic, vine tomatoes, chestnut mushrooms, chunky chips and your choice of sauce. Scotch whiskey and mushroom sauce, Béarnaise sauce, Borderlaise sauce, Peppercorn sauce.

Scotch 28 day aged 8oz* fillet steak	23.50
Scotch 8oz* rump steak	17.50
Scotch 10oz* premium ribeye steak	20.50

* approximate weight before cooking

SIDES

Cabbage, leek and pancetta	3.95
Creamed spinach	3.50
Broccoli with toasted almonds	3.50
Twice cooked chips	3.50

TO FINISH

Cheese board (V)	7.50
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Local dairy cheese selection, complemented by homemade chutney, crackers, celery and grapes. Most of our cheeses are made without animal rennet and are vegetarian friendly.

Please ask your server for more details.

Chocolate and honeycomb pot	6.50
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Topped with Italian meringue and salted caramel sauce

Crème brulee (V)	6.50
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With homemade tuile biscuits

Ginger and blackberry pudding	6.50
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Served with clotted cream ice-cream or custard

Warm dark chocolate and pecan brownie (V)	6.50
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Black cherry coulis, pistachio ice cream

Apple and pear crumble (V)	6.50
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Topped with a crispy hazelnut crumble and served with clotted cream ice-cream or homemade custard

Forest of Bere dairy ice-creams	6.00
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3 scoops from a selection of delicious ice-creams from this excellent local dairy

Vanilla, Chocolate & pecan brownie, Strawberry, Lemon curd, Salted caramel, Cinnamon

TEA & COFFEE

TEAS	1.95
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Breakfast

Organic Jade Sword green tea

Lemon and ginger

Blackcurrant and hibiscus fruit

Chamomile flower

Espresso	1.95
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Americano	2.25
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Flat white	2.45
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Cappuccino	2.50
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Latte	2.50
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Mocha	2.50
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Hot chocolate	2.50
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Add flavoured syrup	0.40
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Choose from vanilla, hazelnut and salted caramel

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