



Sunday Lunch at the Beachlands

Beachlands is open to non-residents every week for a traditional Sunday lunch between 12.30pm – 1.30pm.

Our Menu changes weekly, ensuring we use the freshest, local produce available, which is produced by our skilled team of Chefs & served to your table, by our fantastic restaurant team.

All of our Sunday lunch main courses are served with seasonal vegetables & potatoes. There is typically a choice of 3 meats as well as a fish dish & a vegetarian dish.

The menu is priced as follows;

2 Courses = £24.95 per person

3 Courses = £28.75 per person

Bookings must be made in advance – We can be contacted on 01934 621401. Should you have any special dietary requirements, please let us know at the time of booking.

For parties of 12 people or more, we do ask for a pre-order. This ensures that your party does not have a substantial wait in between ordering & being seated and gives a much more relaxed feel to your day.

The Library room is available to hire on a private basis (Maximum of 22 people).

Here's what our customers have to say;

“Excellent Sunday Lunch!

We had our second visit here for Sunday lunch recently and it was excellent. You must book as it is very popular. Great service from start to finish. Each course has a good choice. A couple of us had the chicken and bacon broth served

steaming hot, very tasty. Main course offered a good choice of roast meats and alternatives, the steak & kidney pie was excellent as was the roast beef & roast chicken. The vegetables were generous and not over cooked. Not one to indulge in desserts but on this occasion was tempted by the chocolate and Cointreau mousse – was excellent. Great value, great service, great choice. We will be back”.

A **sample menu** can be found below;

Homemade Tomato and Basil Soup with Croutons

Smoked Salmon and Prawn Parcel served with Lemon Mayonnaise and Summer Leaves

Somerset Mushrooms sautéed with Cream, Black Pepper and fresh Herbs

Salad of Avocado, crispy Bacon and Brie served with Iceberg Lettuce and Balsamic Dressing
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***Roast Sirloin of Beef with Yorkshire Pudding, Horseradish Sauce and Pan Gravy*

Roast Loin of Pork with Sage & Onion Stuffing, Apple Sauce & Gravy

Fillet of Salmon with a White Wine and Prawn Sauce

Traditional Roast Chicken with Sage and Onion Stuffing, Bread Sauce, Sausage and Pan Gravy

Homemade Crepes filled with Asparagus Spears, Ricotta Cheese and Beetroot topped with a mild Mustard Sauce and Toasted Pine Kernal
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Homemade Cherry Crumble served with Custard, Cream or Ice Cream

Homemade Lemon Tart served with Clotted Cream

Homemade Chocolate and Orange Cheesecake served with Orange Sorbet

Selection of Cheese with Savoury Biscuits & Grapes

Selection of Ice Creams & Sorbets
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Coffee/tea and mints

***This dish carries a £2.50 supplement*