

PLEASE ALLOW TIME
FOR YOUR ORDER TO
BE FRESHLY PREPARED
AND COOKED

BAR

BREEZE GRILL

WINNER OF
HOSEASONS 2019
CUSTOMER CHOICE
FOOD AWARD

WE ARE PROUD TO BE ASSOCIATED WITH THESE QUALITY LOCAL SUPPLIERS

We source our meat locally from **Jurassic Coast Meats** (est 1985) where the Sealey family have been specialising in rearing Aberdeen Angus beef since 2008. Passionate about traditional British farming and using agricultural methods that sustain the environment for the future, their cattle are grass fed and free to graze in the Dorset countryside and grow at a natural pace, resulting in extraordinary texture and flavoured meat which is dry-aged for 28 days.

Our favourite local butcher - Dennis and his **Fantastic Sausage Factory**, a family run Weymouth butchers specializing in sausage production with over 40 years experience. Recipes are designed and created by Dennis who sells over 1 million sausages a year, sourcing and using only the finest meats and ingredients. We are confident you will be amazed how good they taste and of course you can visit his Weymouth shop to see the huge variety on offer.

Our fish comes from **Davy's Locker**, an established supplier of first class fish and shellfish, which is purchased daily not only from West Country Ports but throughout the UK. Salmon is delivered overnight to us direct from one of Scotland's premier suppliers. Paul Started in 1987 and has personally been involved for over 15 years operating small and deep sea boats & operating from Bridport, Dorset.

Our ice creams come from **Craig's Dairy Farm**, a free range dairy farm located a couple of miles up the road in Osmington. Owner operator Trevor has been there plying his trade for over 30 years, priding themselves on the quality of their products, milk, butter, ice cream amongst others. They have a lovely farm shop you can visit too.

SERVED
UNTIL
9PM

TO SHARE (OR NOT)

NACHOS GRANDE v £7.95
crispy tortilla chips smothered with melted cheddar cheese sauce and topped with spring onions, served with guacamole, sour cream and salsa

ADD BEEF CHILLI £3.00

ADD BOURBON BBQ PULLED BRISKET £3.00

FULLY LOADED FRIES £6.95
a big bowl of crisp perfect fries topped with home-made sauces and locally sourced incredible toppings... these are a taste sensation! choose a topping

COASTAL DORSET MATURE CHEESE,
BLACK GARLIC AIOLI & SWEET CHILLI SAUCE v

PREMIUM BACK BACON, CRISPY ONION
AND LYON MAPLE & BBQ SAUCE

HOME-MADE BOURBON PULLED BBQ BRISKET
& DORSET BLACK MAYO

SNACKS & NIBBLES

MIXED HERBED OLIVES v £3.95

BREAD & OILS v £3.95

PITTA & HOUMOUS v £3.95

SIDES

SKINNY FRIES £3.25 **HOME-MADE SLAW** £2.95

CHUNKY CHIPS £3.25 **NEW POTATOES** £2.95

CIABATTA GARLIC BREAD £2.95 **SEASONAL VEG** £2.95

CIABATTA GARLIC BREAD WITH CHEESE £3.25 **SIDE SALAD** £2.95

ONION RINGS £3.25 **RICE BOWL** £2.95

BREAD & BUTTER £2.00

START OFF SMALL

GLAZED CHICKEN WINGS gf £6.95
a stack of chicken wings glazed in Chef's own sweet sticky Jack Daniels glaze finished with spring onion, fresh chillies and sesame seeds

SALT & PEPPER SQUID £7.95
seasoned in a salt and pepper coating with fresh chillies, spring onions, coriander and lime aioli

SOUND-
LUCIOUS

BREADED MUSHROOMS v £5.50
whole mushrooms in golden bread crumbs with aioli

BEETROOT FALAFEL Vg £5.95
beetroot falafel served with hummus and rocket

CHICKEN FILLET STRIPS £5.50
crispy coated chicken fillets served with aioli and fresh dressed leaves and Dorset mayo

PLEASE SEE OUR BOARD FOR A SELECTION OF CHEF SPECIALS

ALLERGENS AND DIETARY REQUIREMENTS v VEGETARIAN Vg VEGAN gf GLUTEN FREE

If you have any questions re allergens please ask a member of the team. As our dishes are freshly made to order we can tailor ingredients to suit dietary requirements. All weights quoted are approximate before cooking and fish dishes may contain small bones.

gf we are pleased to offer gluten free options but we are not a gluten free kitchen, all items marked as gluten free may contain traces of gluten

A NICE JUICY BURGER

all our burgers can be offered in a gluten free bun **gf**

THE BREEZE CLASSIC BURGER

choose from either our locally sourced **British beef patty** or a **grilled seasoned chicken breast**, served in a brioche bun with our own special sauce, crisp baby gem lettuce, tomato, home-made slaw and skinny fries **£10.50**

CLASSIC BURGER WITH CHEESE & BACON

£11.50

BUTTERMILK CHICKEN BURGER

crispy coated buttermilk chicken breast simply served in a brioche bun with baby gem lettuce, mayonnaise and skinny fries **£10.50**

HALLOUMI BURGER **V**

halloumi cheese grilled and served in a brioche bun with roasted sweet peppers, basil dressing, rocket leaves and skinny fries and home-made slaw **£10.50**

VEGAN BURGER **Ve**

100% vegan burger patty served on a vegan bun with mixed leaves, tomato, red onion infused veganise and skinny fries **£11.50**

BOURBON BRISKET BURGER

a beef patty topped with our home-made pulled bourbon brisket served in a brioche bun with baby gem lettuce, Dorset Black mayo, home-made slaw and skinny fries **£13.95**

DOUBLE MEAT!

FRESH FROM THE SEA

we source our fish and seafood from local suppliers and fisherman weather permitting

FISH & CHIPS **gf**

fleshy white cod fillet in Dorset beer batter served the old-fashioned way with tartare sauce, gourmet thick cut chips, minted peas and a lemon wedge **£12.95**

WHOLETAIL BREADED SCAMPI

succulent wholetail breaded scampi traditionally served with gourmet thick cut chips, minted peas, tartare sauce and lemon wedge **£11.95**

PAN FRIED SEA BASS **gf**

sea bass fillets served with crispy bacon, chard savoy cabbage, new potatoes and a butter sauce **£17.95**

FISH-O-LICIOUS

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FINISH WITH A FLOURISH

KEY LIME PIE **gf Ve**

a gingernut base with a whipped key lime filling, lime zest & lemon coulis **£6.45**

CHOCOLATE BROWNIE **gf V**

rich and indulgent double chocolate brownie served warm with ice cream and chocolate fudge sauce **£6.45** **Ve** vegan option available

CHOC-TASTIC

GRILLED TO PERFECTION

SIRLOIN STEAK **gf**

locally sourced beautiful 28-day matured steak grilled to your liking with gourmet thick cut chips, grilled flat mushroom and cherry tomato, home-made battered onion rings and home-made slaw **£17.95**

ADD ON

Three king prawns cooked in white wine 'n' garlic butter **£3.00**

ADD A SAUCE

choose from peppercorn or blue cheese **£2.50**

HANGING KEBAB & BEEF BRISKET

marinated chicken breast skewers with onion, courgette and tomato hung over a plate of skinny fries, pot of pulled bourbon BBQ brisket, home-made slaw with warm tortillas and BBQ sauce **£13.95**

WOWZERS

ADD ON

Three king prawns cooked in white wine 'n' garlic butter **£3.00**

EVERYTHING ELSE

CHICKEN & CHORIZO PENNE

penne pasta with chicken and chorizo bound in a light cream white wine sauce with spring onion and fresh chopped parsley **£11.95** **gf** gluten free pasta option available

SO TASTY

PULLED BEEF CHILLI CON CARNE

hot & spicy slow cooked pulled beef chilli con carne with smoked hickory notes finished with fluffy white long grain rice, sour cream, spring onion and crispy salted tortilla chips **£10.95**

HAM & EGGS

home baked glazed British ham served with two fried eggs, chips and peas **£10.45**

MAC & CHEESE **V**

macaroni pasta with Dorset Blue Vinny combined with cheddar cheese sauce, baked to order, garlic ciabatta and spring onion **£11.45** **gf** gluten free pasta option available

CLASSIC CHICKEN CAESAR

a full bowl of fresh crisp cos lettuce dressed with our Caesar dressing, home-made croutons and parmesan shavings topped with a sliced grilled chicken breast and crispy bacon **£11.95**



PLEASE ASK YOUR SERVER ABOUT OUR SELECTION OF COSTA COFFEES AND HOT DRINKS AVAILABLE