

Beach Favourites

Snacks

- Soup of the day**, chargrilled artisan sourdough **V** **GO** 5
- Chargrilled artisan sourdough**, marinated olives & red peppers, hummus, British rapeseed oil & balsamic dip **V** **GO** 5.5
- Black pudding Scotch egg**, sweet apple purée, watercress, ale chutney, pork crackling 6.5
- Cold Harbour Farm hot water crust **pork pie**, home pickled white cabbage, mustard mayo, baby leaves 6
- Triple cooked chips**, spicy mayo 4
- Homemade corned beef**, topped with a fried free range egg, HP jus **GO** 6

Favourites

- Chargrilled **8oz ribeye steak**, triple cooked chips, red onion & cherry tomato salad, topped with red wine butter or Madeira jus **GO** 19
- Fish & chips** - locally sourced fresh hake fillet in a crispy tempura batter, pea purée, triple cooked chips, tartare sauce 12.5
- Urban beef burger** - chargrilled steak patty (made by Cold Harbour Farm to our own recipe) artisan bun, baby gem lettuce, Russian mayo, smoked streaky bacon, mature Somerset Cheddar, triple cooked chips, house salad **GO** 12.5
- Homemade salted crisps done in a nacho style**, Somerset Cheddar, pea & mint guacamole, roasted beetroot salsa, horseradish sour cream, slow braised beef shin. 8.5
- Vegetable & nut croquette & local goat's cheese** salad topped with a poached egg, croutons, tomato dressing **V** 11
- Cornish **sardine fillet** on a British style tabbouleh salad, pickled vegetables, horseradish dressing **GO** 12
- Fresh egg tagliatelle**, confit tomatoes, fresh basil finished with pesto, Old Winchester, pea tops **V** 12
- Sun blushed tomato, leek & **Wookey Hole Cheddar quiche**, triple cooked chips, house salad, spicy mayo **V** 11

Sharers

- Veggie platter** - seasonal quiche, chargrilled artisan sourdough, duo of Somerset cheeses, hummus, marinated olives & red peppers, homemade crisps, chutney **V** **GO** 14
- Meat platter** - homemade pâté & terrine, cured & roasted meats, Cold Harbour Farm pork pie, chargrilled artisan sourdough, piccalilli, chutney **GO** 18
- The Longmans board** - Black Cow Cheddar, Strongman Cheddar, Vale of Camelot blue, Dorset cured meat, anti pasti, homemade oat cakes **GO** 21
(perfect with Black Cow vodka, made from the same milk as the cheese) 3.3 a shot

Sandwiches

- Club** - chargrilled chicken breast, smoked streaky bacon, baby gem lettuce, boiled egg, sliced tomato & mayo served in triple layered toasted bread, triple cooked chips, house salad **GO** 8.5
- Croque monsieur** - Somerset brie, ham & spiced tomato chutney sandwich, on white, eggy bread style, mixed leaves, crisps 7
- Reuben's Urban style** - homemade corned beef, sauerkraut, Russian mayo in an artisan bap, piccalilli, house salad, crisps (veggie with smoked Dorset red Cheddar) **GO** 6.5

Bar Snacks

- Fresh olives & roasted red peppers** 3.5
- Homemade crisps** 1.5
- Pork scratchings** 1.5

Coffee

- Espresso** - our own exclusive blend from Origin 2.3
- Americano** - espresso lengthened with hot water 2.5
- Latte** - silky smooth milky coffee 2.8
- Cappuccino** - espresso topped with frothy milk 2.8
- Pot of Dorset Tea** - Dorset Tea, Earl Grey, Wild About Mint, Green, Foraged Fruit 2

Smoothies

- Green Reviver** - Banana, curly kale, mango, lemongrass and apple juice 3.6
- Carrot Boost** - Pineapple, papaya, carrot, goji berry juice and apple juice 3.6
- Banana milkshake** - sweetened banana, cold milk 3.6
- Jungle bean frappe** - sweetened banana, cold milk, double espresso 3.9
- Homemade lemonade** - lemon juice, gomme, soda 2.9

V vegetarian dish or option available, **GO** gluten free option available - please ask your server.
If you have any allergen queries then just ask and we will gladly advise.

Hug Club

Our loyalty card gives you great hugs. It's our way of saying thanks so much for being a customer.

You truly are lovely xx

Sign up online at urbanguild.co.uk/hug or ask one of us.

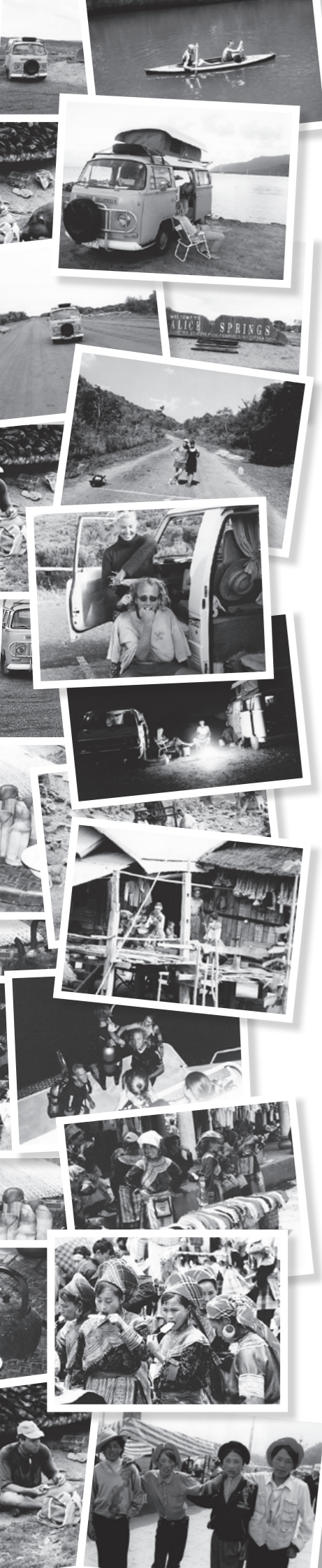


Jiffy lunch

Lunch in a Jiffy

2 courses & a soft drink **£10**
See blackboard for daily lunch options
Mon-Fri 12-4pm





Welcome to the Urban Guild. My venues are nothing without you. You lovely humans bring them to life, animate them and create the soul that ensures people love to return. Thank you. Before we find out more about each other, let me just run through how it all began...

In 1997 I finished studying my degree in Leisure Management, threw a backpack over my shoulder and went off to see the world. Wherever I traveled - Asia, Australasia and the Caribbean - I found that people of every nationality pretty much loved the same thing. A big smile, time spent with family or friends, some food, a drink and a place to sleep. Over two years the kindness, friendliness, optimism, love of life attitude and memories created by hundreds of random points of human contact carved my destiny for a life in hospitality.

Back in England I headed to London to continue my adventure. With an eclectic mix of cultures, incredible energy and lust for life where anything is possible, London further inspired my love of smiles and the diversity of humanity.

In 2005 with dreams of a family and longing for the sea, it was time to head back to my hometown, Bournemouth. But it was impossible to find bars, restaurants and hotels that matched the optimism of life on the road, the big grins, flip flops, happy teams and happy customers. Where was the inspired, energetic, creative environment where the wonders of people and the world could be embraced and shared every day?

And that's how it started. I built it. The design, decadence and quality of London meets the relaxed grin of feeling the sand and sea between your toes. Urban Beach was born...

Now, with a restaurant, cafe, bar, craft beer and farm thrown into the mix, the Urban Guild is very much established. I don't know where the adventure will take us next, but I do know people, smiles and hospitality will be at its heart.

Mark Cribb

www.urbanguild.co.uk



urbanbeach

Specials

LOVE MONDAYS

2 courses for two with a bottle of house wine for £35

THURSDAY NIGHT

Live local music

MONDAY - FRIDAY

2 for 1 cocktails from 5-7pm
with your Hug Club card



[facebook/urbanbeach](https://facebook.com/urbanbeach)



twitter.com/urbanbeach



23 Argyll Rd, Bournemouth BH5 1EB



Reservations - 01202 301509 info@urbanbeach.co.uk