

LUCKY BEACH.. THE UK'S FAVOURITE RESTAURANT

THANK YOU SO MUCH FOR VOTING FOR US !!

11,000 people voted for us and we are very grateful for all of your support. The cafe was voted as the UK's favourite restaurant this year in a national poll by Delicious magazine and we were also again awarded the UK's highest award for sustainability.. for demonstrating "an exceptional standard of sustainability and going above, beyond and pushing the boundaries of how restaurants and cafés can be run!".

Thank you all so much for supporting us in the sunshine and in the rain throughout the year.. much appreciated !!

local + organic farm eggs

The eggs here are free-range organic and come from a farm outside Brighton. The hens are Columbian Blacktails, Lohman Browns and Goldlines and graze on grass and forage outside.

local organic meat

TRADITIONAL BREED MEAT

At Lucky Beach we specialise in beef from native British breeds of cattle reared within farm schemes in Sussex and Surrey.

We work with a number of suppliers and producers who are farming their land for the benefit of the environment and for the preservation of our traditional livestock breeds. Our main supplier is a farm outside Brighton in West Sussex. The English Shorthorn cattle here roam in family groups across organic grassland and the meat is certified organic.

The butchery is based on the farm and we dry-age the organic beef on the bone with himalayan salt in order to further enhance the texture and flavour of the beef before butchery. We also use gorgeous Sussex Wagyu and Angus from Trenchmore Farm when we can get it (who also make our cider).

milk + sugar

The milk is local, non-homogenised (tastes creamier!) and supplied directly to us by a local farm. The sugar is unrefined organic coconut palm sugar which is believed to be low GI and higher in nutrients and gives a slight caramel finish to the coffee. We have regular if you prefer.

local fish

The local fish we sell are all landed here by the beach, it's never frozen and changes by the season

organic coffee

We run Brightons only certified organic roastery. We import to our base in Kemptown and currently roast six single estate and single origins and three blends which are available throughout the City in the better coffee houses. If you are interested in wholesale please call Diana at the roastery on 01273605953 or speak to Flora here.

childrens menu

ORIGINAL ORGANIC BEEF BURGER 5.9

a slightly smaller version of the LB classic, organic local beef, ketchup, bun with either a simple salad or chips [feel free to pimp the burger (cheese/onions etc) at no charge]

MAC & CHEESE 5.2

gooey cheddar cheese sauce, served w a simple salad

FISH & CHIPS 5.9

locally landed fish, same as on the full menu, but chopped in half, with chips and lemon. this is our most popular.

LB KIDS CHICKEN BURGER 5.9

half a fried or chargrilled chicken breast, small amount of mayo, bun and either a simple salad or chips alongside

LB HOUSE SALAD 5.9

Choose either crispy fried paneer or a half grilled chicken breast served with a fresh salad, vinaigrette dressing alongside

BBQ CHICKEN TACO 5.9

grilled chicken w salsa and guac, corn taco, served w a simple salad

CHEESE QUESADILLAS 5.4

Goosey cheddar cheese, tomatoes, onion, tortillaw sour cream and fresh salad

FISH FINGERS & CHIPS 5.4

three fish fingers w chips, ketchup, super simple [make it into a fish finger sandwich by putting them in a bap w a little mayo for another 50p]



allergies

You should always advise us of any special dietary requirements, including intolerances & allergies. Where possible, we will advise you on alternative dishes.

However, while we do our best to reduce the risk of cross-contamination in our kitchen, we CANNOT guarantee that any of our dishes are free from allergens & therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. One more thing (!), our fish has been carefully filleted; however some small bones may remain.