

UPPER DECK

• BAR & RESTAURANT •

LIGHT BITES

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|---|--------|
| Chicken Popcorn Saffron aioli 340 kcal | 7 |
| Tempura Prawns GF Sweet chilli sauce 167 kcal | 4 each |
| Artisan Bread V Oil and balsamic 352 kcal | 5 |
| Spiced Tempura Vegetables V, GF A selection of tempura vegetables with dipping sauce 217 kcal | 6 |

STARTERS

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| Soup of the Day V Croutons, grated cheese | 7 |
| Burrata Mozzarella V, GF Pistachio, fennel and orange glazed endive 539 kcal | 10 |
| Seared Mackerel GF New potato and apple salad, horseradish crème fraîche 316 kcal | 10 |
| Twice Baked Cheese Soufflé V 516 kcal Aged cheddar, cream sauce Add smoked haddock 37 kcal | 9.95 4 |
| Pan Seared Scallops GF Black pudding, pea and watercress 414 kcal | 15 |
| Steamed Mussels Cornish cider, crème fraîche, served with warm crusty bread 306/616 kcal | 12/18 |
| Warm Chicken & Mushroom Terrine Pickled wild mushroom and pea vinaigrette 406 kcal | 10 |
| Harbour Prawn Cocktail Avocado, pickled cucumber, marie rose sauce 492 kcal | 12 |

ADD A LITTLE EXTRA...

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| Halloumi V 287 kcal | 5 |
| Chicken 134 kcal | 5 |
| Crab 33 kcal | 6 |
| Tiger Prawn 112 kcal | 6 |

MAINS

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| Catch of the Day Please ask for today's catch | MP |
| Harbour Fish & Chips GFA Thick cut chips, smashed peas, tartare 825 kcal | 19 |
| Herb Crusted Cod GF Chorizo, tomatoes, chickpeas, butter beans 712 kcal | 23 |
| Stone Bass Shellfish linguine, white wine sauce 817 kcal | 22 |
| Herdwick Lamb Rump GF Sweet young peas, bacon, baby gem, wild garlic 881 kcal | 24 |

FROM THE GRILL

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| Flat Iron Chicken GF Purple sprouting broccoli, confit garlic 917 kcal | 23 |
| Beef Burger Dry aged beef burger, brioche bun, lettuce, crispy onions, house relish 892 kcal Add: Cheddar or blue cheese 112/141 kcal Add: Maple-cured slab bacon 201 kcal | 16 2 2.50 |
| 10oz Sirloin Steak GF Grilled tomato and mushroom, watercress 916 kcal | 30 |
| Sauces Peppercorn 201 kcal • Red wine 201 kcal Béarnaise 397 kcal • Blue cheese 172 kcal | 3 |

PLANT BASED

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| Mushroom & Black Truffle Gnocchi V King oyster mushrooms, sage, cream 677 kcal | 19 |
| Cauliflower Kiev V Morel mushrooms and bobby beans 750 kcal | 20 |
| Tofu, Broccoli & Pak Choi Laska VG Flat noodles, coconut coriander, chilli, lime 912 kcal | 10 |

SIDES

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| Skinny Fries VG, GF 255 kcal | 5 |
| Thick Cut Chips VG, GF 294 kcal | 5 |
| Posh Fries with Parmesan & Truffle GF 296 kcal | 6 |
| Mash, Butter Sauce V, GF 288 kcal | 5 |
| Seasonal Greens V, GF 189 kcal | 5 |
| Mixed House Salad VG, GF 136 kcal | 5 |
| Roast Root Vegetables VG, GF 236 kcal | 5 |
| Three Cheese Truffle Mac & Cheese 286 kcal | 6 |

DESSERTS

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| Cherry Bakewell Blondie V Caramel sauce, vanilla ice cream 488 kcal | 8 |
| Apple Crumble V Baked apple slices with a hint of cinnamon, topped with a buttery crumble and vanilla custard 563 kcal | 7 |
| Dark Chocolate Tart V Milk chocolate tuille, pistachio ice cream 562 kcal | 8 |
| Classic Crème Brûlée V, GF Madagascan vanilla infused cream 763 kcal | 8 |
| Selection of Three Local Cheeses Chutney, biscuits 635 kcal | 12 |

COUPES & ICES

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| Banana, Cream & Salted Caramel Ice Cream V 191 kcal | 7.50 |
| Simple Sorbets VG, GF & Ice Creams V, GF Please ask for today's flavours | 6.50 |

AFTERNOON TEA

Available from 2pm to 4.30pm

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| Cream Tea Warm scones, clotted cream and strawberry preserve 441 kcal | 10 |
| Afternoon Tea Savoury and sweet treats, warm scones, clotted cream and strawberry preserve 1581 kcal | 25 |
| Add a glass of Prosecco | 8 |
| Add a glass of Moët & Chandon Impérial, Brut | 12.50 |

SAVOURY

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| Spiced Prawn Cocktail Brioche roll, chervil, chives |
| Truffled Chicken Mayonnaise Truffle aioli, baby watercress, malt bloomer |
| Smoked Salmon & Avocado Crème fraîche, lemon zest, pumpernickel |
| Cucumber Finger Sandwich V White pepper, soft white bread |

SWEET

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| Winter Berry Tart Vanilla bean cream, mixed berries, apricot glaze |
| Pistachio Macarons Vanilla whipped cream |
| Clementine Posset Brandy soaked cranberry compote, cinnamon palmiers |
| Custard Filled Chocolate Éclairs |
| Victoria Sponge Crushed raspberry cream |

SCONES

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| Fruit & Plain Scone With clotted cream and strawberry preserve |
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V vegetarian • VG vegan • VGA vegan option available
GF gluten-free • GFA gluten-free available

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