

# UPPER DECK

• BAR & RESTAURANT •

## LIGHT BITES

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

## STARTERS

Soup of the Day <b>V</b> Croutons, grated cheese	7
Burrata Mozzarella <b>V</b> Charred Romero peppers, sunflower seed pesto   466 kcal	10
New Season English Asparagus <b>V</b> Hollandaise sauce, poached hen's egg   388 kcal	10
Twice Baked Cheese Soufflé <b>V</b>   516 kcal Aged cheddar, cream sauce Add smoked haddock   37 kcal	9.95 4
Pan Seared Scallops <b>GF</b> Black pudding, pea and watercress   414 kcal	15
Steamed Mussels Cornish cider, crème fraîche, served with warm crusty bread   306/616 kcal	12/18
Air-Cured Beef <b>GF</b> Devon blue cheese, balsamic onions, toasted hazelnut   412 kcal	12
Harbour Prawn Cocktail <b>GF</b> Avocado, pickled cucumber, marie rose sauce   492 kcal	12

## ADD A LITTLE EXTRA...

Halloumi <b>V</b>   287 kcal	5
Chicken   134 kcal	5
Crab   33 kcal	6
Tiger Prawn   112 kcal	6

## MAINS

Catch of the Day Please ask for today's catch	MP
Harbour Fish & Chips <b>R2R GFA</b> Thick cut chips, smashed peas, tartare   825 kcal	19
Herb Crusted Cod <b>GF</b> Chorizo, tomatoes, chickpeas, butter beans   712 kcal	23
Seafood Linguine Prawns, squid and mussels, rich tomato bisque   612 kcal	24
Breaded Chicken Schnitzel Rocket, cucumber and tomato salad, lemon   917 kcal	19

## FROM THE GRILL

English Lamb Rump <b>GF</b> Sweet young peas, bacon, baby gem, wild garlic   881 kcal	24
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 <b>GF</b> 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

Smoked Tomato, Spinach & Broad Bean Gnocchi <b>V, VGA</b> Cream sauce   720 kcal	19
Cauliflower Kiev <b>V</b> Morel mushrooms and bobby beans   750 kcal	20
Crispy Chickpea Salad <b>VG, GF</b> Avocado, courgette, Tenderstem® broccoli, asparagus, pomegranate   553 kcal	12

## SIDES

Skinny Fries <b>VG, GF</b>   255 kcal	5
Thick Cut Chips <b>VG, GF</b>   294 kcal	5
Posh Fries with Parmesan & Truffle <b>GF</b>   296 kcal	6
New Season Jersey Royals <b>V</b> Chive butter   488 kcal	6
Seasonal Greens <b>V, GF</b>   189 kcal	5
Mixed House Salad <b>VG, GF</b>   136 kcal	5
Three Cheese Truffle Mac & Cheese   286 kcal	6

## DESSERTS

Cherry Bakewell Blondie <b>V</b> Caramel sauce, vanilla ice cream   488 kcal	8
Glazed Apple Tarte Tatin <b>V</b> Vanilla ice cream   388 kcal	7
Dark Chocolate Tart <b>V, GF</b> Milk chocolate tuille, pistachio ice cream   562 kcal	8
Classic Crème Brûlée <b>V, GF</b> Madagascan vanilla infused cream   763 kcal	8
Selection of Three Local Cheeses Chutney, biscuits   635 kcal	12

## COUPES & ICES

Upper Deck Ice Cream Sundae <b>V</b> Strawberry, chocolate and salted caramel ice cream, fudge brownie   817 kcal	9
Simple Sorbets <b>VG, GF</b> & Ice Creams <b>V, GF</b> Please ask for today's flavours	6.50

**R2R**

50p from every sale of this dish will go to Room To Reward, a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

## AFTERNOON TEA

Available from 2pm to 4.30pm

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

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 <b>V</b> White pepper, soft white bread	

## SWEET

Summer 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

Fruit & Plain Scone With clotted cream and strawberry preserve	
---	--

**V** vegetarian • **VG** vegan • **VGA** vegan option available  
**GF** gluten-free • **GFA** gluten-free available

UPPER DECK  
• BAR & RESTAURANT •