

LIGHT BITES

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

STARTERS

Soup of the Day	7
Croutons, grated cheese	
Twice Baked Cheese Soufflé	9.95
Aged cheddar, cream sauce	
Add smoked haddock	4
Pan Seared Scallops	15
Bramley purée, crispy sage, rosemary and hazelnut butter 544 kcal	
Steamed Mussels	12/18
Cornish cider, crème fraîche, served with warm crusty bread 306/616 kcal	
Potted Ham Hock	10
Date and tamarind chutney, toasted sourdough 301 kcal	
Smoked Salmon Rillettes	10
Salmon belly, cream, citrus and fennel salad 377 kcal	

PLANT BASED

Mushroom & Black Truffle Gnocchi	19
King oyster mushrooms, sage, cream 677 kcal	
Falafel & Roast Curried Pumpkin Salad	10 / 19
Carrot and coriander, minted vegan yoghurt drizzle 309/712 kcal	
Butternut Squash Risotto	10/19
Toasted pumpkin seeds, crispy cavolo nero and cheesy onion crunchies 366/729 kcal	

MAINS

Catch of the Day	MP
Please ask for today's catch	
Harbour Fish & Chips	19
Thick cut chips, smashed peas, tartare 825 kcal	
Herb-Crusted Roast Cod	24
Poached hen's egg, colcannon mash, butter sauce 844 kcal	
Slow-Cooked Beef	21
Mushroom and shallots in a rich red wine sauce, horseradish gremolata 892 kcal	
Shepherd's Pie	19
Lamb shoulder, rosemary, topped with a layer of creamy mashed potato 659 kcal	

FROM THE GRILL

Roast Chicken Supreme	22
Balsamic shallots, red wine purée and cocotte potatoes 788 kcal	
10oz French Trim Pork Loin Chop	24
Apricot and lemon confit, caper sautéed potatoes 988 kcal	
10oz Sirloin Steak	30
Grilled tomato and mushroom, watercress 916 kcal	
Sauces	3
Peppercorn 201 kcal • Red wine 201 kcal	
Béarnaise 397 kcal • Blue cheese 172 kcal	

ADD A LITTLE EXTRA...

Halloumi	5
Chicken	5
Crab	6
Tiger Prawn	6

SIDES

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

DESSERTS

Sticky Toffee Pudding	7
Warm with a rich toffee sauce and a dollop of vanilla bean ice cream 488 kcal	
Apple Crumble	7
Baked apple slices with a hint of cinnamon, topped with a buttery crumble and vanilla custard 563 kcal	
Dark Chocolate Tart	8
Milk chocolate tuille, pistachio ice cream 562 kcal	
Classic Crème Brûlée	8
Madagascan vanilla infused cream 763 kcal	
Selection of Three Local Cheeses	12
Chutney, biscuits 635 kcal	

COUPES & ICES

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

AFTERNOON TEA

Available from 2pm to 4.30pm	
Cream Tea	10
Warm scones, clotted cream and strawberry preserve 441 kcal	
Afternoon Tea	25
Savoury and sweet treats, warm scones, clotted cream and strawberry preserve 1581 kcal	
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
V
White pepper, soft white bread

SWEET

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

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 •