

Terrace sharing platters

Perfect for sharing. Designed for relaxed outdoor dining, our platters showcase generous selections of seasonal produce, artisan cheeses and coastal seafood

Classic English Ploughman's 19 per person | 38 for two | 75 for four
Somerset Cheddar, Cornish Yarg, honey-roast ham, traditional pork pie, piccalilli, pickled onions, apple and cider chutney, fresh apple, celery, warm sourdough and salted butter 950 kcal per person

Coastal Seafood Platter 26 per person | 50 for two | 100 for four
Grilled tiger prawns, smoked salmon, potted shrimp, dressed crab salad, crisp calamari, lemon aioli, Marie Rose sauce, pickled cucumber, seaweed butter and warm focaccia 820 kcal per person

Mediterranean Summer Platter 23 per person | 45 for two | 90 for four
Prosciutto, fennel salami, grilled lamb kofta, charred courgettes, burrata, marinated olives, roasted red peppers, basil pesto, tomato and caper salad, focaccia and extra virgin olive oil 900 kcal per person

Garden Vegetables **VGA** 19 per person | 38 for two | 75 for four
Stuffed courgette flowers, grilled halloumi, smoked aubergine purée, tempura cauliflower and broccoli, heritage tomato salad, whipped feta, hummus, toasted seeds, warm flatbread and green herb dressing 760 kcal per person

The finer details

VGA vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.

UPPER DECK

• BAR & RESTAURANT •