

# UPPER DECK

• BAR & RESTAURANT •

## SET MENU

Monday to Saturday for lunch  
Two Courses £19.50 • Three Courses £25.00

Monday to Thursday for dinner  
Two Courses £27.50 • Three Courses £35.00

*Vegetarian and vegan options also available*

### STARTERS

#### CHICKEN NOODLE SOUP

Warm comforting soup of chicken broth, shredded chicken, oyster mushrooms, coconut and baby corn

#### SMOKED HADDOCK & LEEK TART

Creamy leek and smoked haddock tart topped with a soft poached hen's egg and hollandaise sauce

#### WOK-FRIED BEEF, CHILLI & GINGER

Thin strips of beef, stir-fried with Asian vegetables, chilli and ginger, with toasted cashews and coriander

#### ALEX'S TWICE BAKED CHEESE SOUFFLÉ

Rich and creamy soufflé with a glazed Old Winchester crust

### MAINS

#### CHICKEN PARMIGIANA

Chicken breast coated in breadcrumbs and crisply fried, topped with tomato sauce, basil, mozzarella and Parmesan, served with spaghetti marinara

#### SEA BASS

Sea bass fillet, Sri Lankan curry, fragrant rice, toasted coconut, chilli and lime

#### PASTA VERDE

Farfalle pasta with green pesto, spinach, ricotta and toasted pistachio nuts

#### DEX FISH & CHIPS

Crushed peas, thick cut chips and tartare sauce

### TO FINISH

#### STICKY TOFFEE PUDDING

Warm date pudding, toffee sauce and Dorset clotted cream

#### DEX CUSTARD TART

With poached mulled fruits

#### JAM ROLY POLY

Suet sponge roll with strawberry jam and custard

#### SELECTION OF THREE CHEESES

Selections of cheeses served with crackers and chutney

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. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

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