

# Boxing day

## Starters

### Roast Delica Pumpkin Ravioli v

Spiced ricotta, garlic breadcrumbs

### South West Fish Soup

Clams, crab, fennel, rich tomato bisque with Cornish Gouda rouille

### Air Dried Beef

Fennel, rocket and Parmesan

### Smoked Haddock Fishcake

Sorrel butter sauce

## Mains

### Roast Cauliflower v

Smoked cheddar sauce, pickled leeks, nuts and seeds

### Maple & Cinnamon Glazed Pork Belly

Sage mash, winter greens, brandy and Pink Lady jus, crackling

### Roast Monkfish, Chorizo & Herb Crust

Braised butter beans, cockles and samphire, lemon

### Beef Sirloin

Hasselback potatoes, glazed carrots, rainbow chard

## To Finish

### Iced Honey & Hazelnut Parfait v

Winter berries in red fruit sauce

### White Chocolate & Cranberry Bread & Butter Pudding v

Vanilla ice cream

### Profiteroles v

Vanilla cream, hazelnut brittle and chocolate shells

### Fresh Fruits & Sorbets VG

Served in brandy snap basket

#### *The finer details*

V vegetarian | VG vegan

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.

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# UPPER DECK

• BAR & RESTAURANT •