

## APERITIFS

House Prosecco	£7.95	House Cocktail of The Day	£7.95
House Champagne	£9.95	Martini - Gin or Vodka?	£9.50
Dex Passion Fruit Bellini	£7.95	Harbour Spritz	£11.00

## BREADS &amp; BITES

Bread Board	£2.50
Bread and Dips	£6.50
Chicken Popcorn	£3.50
Spiced Tofu Popcorn	£3.50
Truffle Arancini	£3.50
Tempura Vegetables, Chilli Dip	£4.50
Tempura Prawns	£1.95 ea
Oysters Hot or Cold	£2.75 ea

## SALAD BAR

Seared Tuna Nicoise	£9.95/£17.50
Vegan Superfood Salad: Quinoa, Avocado, Baby Spinach and Red Cabbage	£9.95/£15.50
Tomato, Mozzarella and Avocado	£8.00/£14.00
Feta, Olives and Cucumber	£8.00/£14.00
Smoked Chicken Caesar Salad	£8.00/£14.00
Chilli Thai Beef Cashew	£9.00/£16.50

## SANDWICH AND BUNS

Simple: Cheese and Pickle or Egg and Cress or Ham and Mustard	£7.50
Crab Mayonnaise	£11.50
Dex Chicken Club Sandwich	£10.00
Smoked Salmon and Cream Cheese Bagel	£9.50
Avocado and Deep Fried Halloumi	£9.50
Dex Burger with Cheese, Slab Bacon, Relish and Fries	£14.00
Pulled Jackfruit Burger, Vegan Cheese, Relish and Sweet Potato Fries	£15.00
Seafood Burger, Scallop, Prawn, Crab and Fries	£16.00

## SIDES

Fat Chips or Skinny Fries	£3.75
Sweet Potato Fries	£4.00
Creamy Mash or Cheesy Mash	£3.75
Gratin Dauphinois	£3.75
New Potatoes	£3.75
Posh Fries with Parmesan and Truffle	£4.50
Ratatouille	£4.50
Broccoli	£3.50
Wilted Spinach	£3.50
Mushrooms	£4.00
Dex Mixed House Salad	£4.00
Macaroni Cheese	£4.00

## UPPER DECK

• BAR &amp; RESTAURANT •

## STARTERS

<b>Bacon &amp; Egg Soup</b>	£7.25
Ham and Lentil Broth	
Crispy Fried Hen's Egg	

<b>Alex's Twice Baked Cheese Soufflé</b>	£8.50
Add Smoked Haddock	£2.50

<b>Baked Crab in the Shell</b>	£9.95
Crab in Spiced Thermidor Sauce	
Baked in the Half Shell	

<b>Simple Scallops and Garlic Butter</b>	£3.75 ea
How Many Would You Like?	

<b>Prawns with Burnt Lemon, Seaweed Butter</b>	
How Many Would You Like?	£3.75 ea

## MAINS

<b>Dex Fish and Chips</b>	£15.95
Sarsons, Smashed Peas, Tartare	

<b>Stone Bass, Zucchini, Crab</b>	£19.50
Fillet of Stone Bass Baked with Courgette,	
Confit Orange and Lemon with Crab Crushed	
Potatoes and Spinach	

<b>Hay Smoked Lamb Cutlets</b>	£21.50
Lamb Cutlets Smoked with Hay,	
Pickled Kohlrabi, Mint Vinegar, Marrowfat	
Peas and Mini Shepherd's Pie	

## FROM THE GRILL PLANCHA

Chicken Breast	£14.00
10 oz Rump Steak	£16.00
10 oz Rib-eye Steak	£20.50
Veal Chop	£21.50
Prime Fillet	6oz £23.50 8oz £29.50
Château Briand to Share	£49.50

<b>Simply Grilled</b>	
Whole Plaice	£16.95
Whole Lemon Sole	£22.00
Whole Sea Bream	£19.50
Tuna Steak	£20.00

MONDAY - SATURDAY LUNCH 12PM - 2.30PM  
EVERY NIGHT 6PM - 10PM

<b>Cod Cheek Scampi Tartar Sauce</b>	
Starter	£8.95
Main with Fries	£15.50

<b>Burrata, Blood Orange 'Caprese' Salad</b>	£8.50
Sliced Blood Orange, Red Onion and	
Avocado with Fresh Burrata and Olive Oil	

<b>Crispy Duck Salad</b>	£8.50
Slow Cooked Spiced Duck Crispy Fried	
Sweet and Sour Cherry Tomatoes,	
Watermelon, Chilli and Cashew	

<b>Prawn &amp; Lobster Risotto</b>	£11.95
Risotto with Lobster Stock, Atlantic Prawns,	
Topped with King Prawn and Rocket	

<b>Seafood Linguine</b>	£20.00
Mixed Shellfish, Chilli and Garlic	

<b>Chicken and Prawn Curry</b>	£18.50
Breast of Chicken Dusted in Turmeric,	
Sautéed in Coconut Oil, Massaman Prawn	
Curry Sauce	

<b>Trio of Pork</b>	£18.50
Braised Pork Cheek, Tenderloin and Pork	
Croquette, Cabbage and Bacon Squeak,	
Burley Cider Sauce	

## GRILL ADD ONS

<b>Sauces</b>	£2.00 ea
Three Peppercorn Sauce	
Red Wine and Rosemary Sauce	
Béarnaise	
Hollandaise	
Beurre Noisette	

<b>Surf n Turf or Surf n Surf them!</b>	
Grilled Prawns Garlic Butter	£2.00 ea
Scallops	£3.75 ea
Mussels in Chilli and Tomato	£5.50

## DESSERTS

<b>Affogato</b>	£4.50
Add Your Favourite Liqueur 25ml	£2.00

<b>Rhubarb and Ginger</b>	£7.50
Layered Rhubarb and Ginger Trifle, Ginger Tuile	

<b>Apple Custard Tart</b>	£7.50
Honey Granola Crunch and Blackcurrant Sorbet	

<b>White Chocolate and Pear Mousse</b>	£7.50
Poached Pear, Blackberry	

<b>Warm Chocolate Fondant</b>	£7.95
Cherry Ripple Ice Cream	

<b>Pineapple Upside Down Cake</b>	£7.50
Vanilla Custard	

## DESSERT WINES - ALL 75ML

Late Harvest Sauvignon Blanc Concha y Toro Chile 2015 - Superb Value!	£5.50
Mira la Mar Moscatel Jerez de la Frontera Spain	£6.95
Sauternes Les Garonelles 2015 - A Classic!	£7.95
Late Harvest Chenin Blanc Ken Forrester South Africa 2013 - Fantastic Super Sticky!	£7.95
Late Harvest Tokaji Patricius Hungary 2015 - Delicate and Subtle	£7.95

## FLIGHT OF PORTS

<b>Selection of Best Portuguese Ports</b>	<b>75ml</b>
Quinta do Crasto LBV 2013,	£6.00
Warres fine tawny port 10 YO	£7.50
Quinta do Crasto Vintage 2015	£12.00
<b>Or enjoy 50ml of all 3 for £19.50</b>	

## CHEESES

We source our cheese board locally and know people love cheese before, after or even as a dessert. With this in mind we price our cheeses simply at £2.50 each or if you'd like all five £10.00

**Isle of Wight Blue** - From the Isle of Wight cheese company this is a soft creamy blue cheese made with pasteurised milk from Guernsey Cow's Milk. - V

**Rosary Goats Cheese** - A creamy mild goats cheese made on the edge of the New Forest.

**Stoney Cross** - From Lyburn Cheeses, this cheese comes from Landford in the New Forest and is a mild semi hard cheese made from Cows milk, very similar to Tomme de Savoie. - V

**Francis** - Another Lyburn cheese this is stoney cross but washed in a traditional French culture and makes for a semi, soft pungent strong cheese. - V

**Tunworth** - Made in Herriad in Hampshire, this soft cheese is similar to Camembert made from cows milk with subtle nutty sweet flavours.