



THE
UPPER
DECK



THE UPPER DECK

STARTERS

SNACKS

Artisan bread with balsamic and olive oil (V) 745 kcal £4.50

Homemade hummus and warm breads (V) (VGA) 947 kcal £5.00

STARTERS

Soup of the day (V) (VGA) kcal £7.00

please ask your server for selection

with artisan bread and Upper Deck butter £8.00

Lamb meatballs 473 kcal

with pickled minted fennel, pea purée and herb broth £7.00

Heritage beetroot salad (V) (VGA) 480 kcal

with chicory, walnuts, creamed goats cheese, orange jelly, beetroot gel and balsamic £8.00

Lightly cured sea trout 782 kcal

with spiced kimchi, chervil, lilliput capers, brown shrimp, and cucumber ketchup £8.00

Chargrilled asparagus (VA) 463 kcal

with poached egg, wild mushrooms, crispy prosciutto, and chive hollandaise

Adults need around 2000 kcal a day.

If you have any allergies or intolerance's, please make your server aware before ordering.
For full allergen information please ask a member of the team.

THE UPPER DECK

MAINS

Steamed fillet of hake 813 kcal	£22.50
with chorizo, turmeric potatoes, mussels, garden peas, and coconut madras broth	
Pan fried loin of venison 1292 kcal	£22.50
with beetroot purée, roasted beets, sarladaise potato, charred scallions, and cherry jus	
Pan fried calves liver 862 kcal	£16.50
with beer battered shallots, pea purée, crispy pancetta, and creamed potato	
Battered fish and triple cooked chips 883 kcal	£16.50
with crushed peas, burnt lemon, homemade tartare, and malted vinegar salt	

Adults need around 2000 kcal a day.

If you have any allergies or intolerance's, please make your server aware before ordering.
For full allergen information please ask a member of the team.

DUKESMOOR STORY

It's four in the morning and the tranquil dawn silence is broken in farmhouses across Britain.

Specially selected farmers are preparing to face the day and take centre stage on the Dukesmoor journey. These farmers breed and rear cattle, naturally over three years ensuring they enjoy a calm, stress free life with a high quality diet.

Patience, expertise and attention to detail are what make Dukesmoor special. Working with the best, taking their time and doing things properly ensures that nothing spoils the succulent flavour and outstanding quality of the meat.

Expert graders together with Master Butchers work meticulously to exacting specifications. Our beef is dry aged in a Himalayan salt chamber for 28 days. Nothing moves in this room. It's strictly no entry to ensure the integrity of the dry aging process. The meat is then hand selected and a final detailed inspection is carefully undertaken.

Then, and only then, is it approved to be worthy of the Dukesmoor brand.

A more distinguished steak is now ready... are you?

THE UPPER DECK

GRILL

STEAK

Our steaks are served with Guinness braised onion, roasted garlic purée, confit tomatoes on the vine, shiitake mushrooms and fries

UK dry aged - 10oz Rump 982 kcal £22.50

Dukesmore - 10oz Ribeye 1281 kcal £29.50

Dukesmore - 8oz Fillet 1253 kcal £32.00

Dukesmore - 16oz T-Bone 1162 kcal £37.00

STEAK TOPPERS

king prawns in garlic butter £6.00

Fried hens egg with truffle oil 243 kcal £3.00

SAUCES

£3.00

Stilton 152 kcal • **Diane** 65 kcal • **Peppercorn** 91 kcal • **Red wine jus** 49 kcal

Adults need around 2000 kcal a day.

If you have any allergies or intolerance's, please make your server aware before ordering.
For full allergen information please ask a member of the team.

THE UPPER DECK

GRILL

The Upper Deck burger 1368 kcal £13.50
Our blend of brisket, chuck, and short rib,
with battered gherkin, garnish, fries and pickled slaw

Additions £1.50
crispy prosciutto
smoked applewood cheese
beer battered onion rings
blue cheese
shiitake mushrooms
pulled Beef

THE UPPER DECK

SIDES

French fries parmesan and truffle oil (V) 1029 kcal	£5.00
French fries (VG) 763 kcal	£4.00
Rocket salad with balsamic (VG) 114 kcal	£3.50
Spring vegetables (V) (VGA) 58 kcal	£4.00
Beer battered onion rings (V) 135 kcal	£4.50
Pan fried asparagus with chilli (VG) 196 kcal	£5.00
Beatroot salad with feta (V) (VGA) 446 kcal	£4.00
Triple cooked chips (VG) 894 kcal	£4.50

Adults need around 2000 kcal a day.

If you have any allergies or intolerance's, please make your server aware before ordering.
For full allergen information please ask a member of the team.

THE UPPER DECK

DESSERTS

- Apricot & frangipane tart** 692 kcal £7.50
with kirsch soaked cherries & crème fraîche
- Mango and passionfruit cheesecake** 522 kcal £7.50
with mango purée, spiced pineapple, and lemon popcorn
- Lancashire ginger parkin** 692 kcal £7.50
with caramelised bananas, popcorn, vanilla caramel,
and clotted cream ice cream
- Chocolate and rosemary ganache torte** 1157 kcal £7.50
with vanilla chantilly cream and macerated fruit
- Best of British cheese board** £8.50
please ask your server for today's selection
with biscuits, balsamic chilli jam, grapes
and celery

Adults need around 2000 kcal a day.

If you have any allergies or intolerance's, please make your server aware before ordering.
For full allergen information please ask a member of the team.