



THE
UPPER
DECK



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SNACKS

- Spiced mixed nuts (vg)** 744 kcal £3.50
- Homemade hummus & warm breads** 948 kcal £4.50
(vg available)

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STARTERS

- Salmon, dill & red pepper fishcake** 425 Kcal £7.00
With chilli and lime mayonnaise and pickled fennel.
- Pork & black pudding scotch egg** 781 kcal £6.00
Served with mustard mayonnaise.
- Soup of the day (v) (vg available)** £6.50
Please speak to a team member for kcal
Homemade soup of the day served with warm bread and butter.
- Pan seared scallops** 711 kcal £8.00
Served with crispy pancetta, crushed peas, chervil,
pea tendrils and soy jus.
- Slow braised pork cheek** 283 kcal £7.50
Creamed potato, garlic purée and wholegrain mustard jus.
- Beef tartare** 457 kcal £8.00
Truffled mayonnaise, wild rocket, pickled gherkin,
cured egg yolk and razor croutons.
- Braised baby leeks (v) (vg available)** 284 kcal £6.50
White truffle sauce and garlic and herb crumb.

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MAINS

Pan fried sea bass <small>536 kcal</small>	£16.50
Herb crushed new potatoes, tender stem broccoli, garden peas and sauce vierge.	
Garden pea risotto (v) (vg available) <small>1821 kcal</small>	£15.00
Parmesan shavings and pea purée.	
Cider braised belly of pork <small>1577 kcal</small>	£17.50
Caramelised apple purée, cavolo nero, glazed carrot, creamed potato and pearl onion jus.	
Pan seared chicken supreme <small>2082 kcal</small>	£15.50
Stuffed with garlic butter served with wilted spinach, fine beans, carrot purée, fondant potato, herb crumb and chicken sauce.	
Seafood linguine <small>929 kcal</small>	£17.50
Hake and fresh mussels linguine bound in a tomato and coriander arrabiata style sauce, served with fresh herbs and basil oil.	
Beef ragout <small>574 kcal</small>	£15.00
Linguine tossed in beef and tomato ragout served with parmesan shavings, wild rocket and garlic bread.	
Watermelon salad (v) (vg available) <small>678 kcal</small>	£11.00
Watermelon, feta and rocket salad with sun-dried tomatoes, fried capers and sumac dressing.	
Spiced cauliflower steak (v) (vg available) <small>662 kcal</small>	£11.00
Pickled beetroot, buffalo mozzarella, pomegranate seeds and chilli and lemon dressing.	

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GRILL

STEAK

All steaks to be served with a buttered king oyster mushroom, braised cabbage, sweet onion purée and watercress with triple cooked chips.

8 oz Fillet <small>1150 Kcal</small>	£29.50
10 oz Ribeye <small>1162 kcal</small>	£25.00
16 oz T Bone <small>2038 kcal</small>	£35.00

36 oz Tomahawk steak <small>3989 kcal</small>	£75.00
Served with triple cooked chips a choice of two sides and sauce.	

STEAK TOPPERS

Pan seared scallops in garlic butter <small>331 kcal</small>	£6.00
Fried hens egg with truffle oil <small>244 kcal</small>	£3.00
Sautéed king prawns with garlic & parsley <small>352 kcal</small>	£6.00

SAUCES

£2.00
Stilton <small>529 kcal</small> • Diane <small>444 kcal</small> • Peppercorn <small>63 kcal</small> • Red wine jus <small>273 kcal</small>

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SIDES

BURGERS

Cajun chicken burger 1242 kcal £11.50

Grilled marinated Cajun chicken breast served on a brioche bun, with Smoked Applewood cheddar, salad garnish, triple cooked chips and pickled fennel slaw.

House burger 1380 kcal £11.50

8oz 100% beef patty with streaky bacon on a brioche bun, topped with either cheddar or stilton cheese, chilli jam, salad garnish, triple cooked chips and pickled fennel slaw.

Portobello burger (v) (vg available) 1083 kcal £10.50

Garlic stuffed portobello mushroom served in a brioche style bun with salad garnish, Smoked Applewood cheddar, triple cooked chips and a pickled fennel slaw.

Triple cooked chips (vg) 285 Kcal £3.00

Sweet potato fries (vg) 446 kcal £3.00

Beer battered onion rings (v) 127 kcal £3.00

Tender stem broccoli (v) 162 kcal £3.00

Truffle & ale macaroni cheese (v) 739 kcal £3.50

Creamed potato (v) 460 kcal £3.00

Halloumi fries (v) 688 kcal £3.50

Roasted new potatoes (v) 326 kcal £3.00

Glazed carrots (v) 118 kcal £3.00

Bread & butter (v) 894 kcal £3.00

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DESSERT

- Freshly made doughnuts** 890 kcal £6.50
Chocolate ganache and salted caramel sauce.
- Apple & rhubarb crumble** 515 kcal £6.50
Vanilla custard or vanilla ice cream.
- Chocolate orange brownie** 767 kcal £6.50
Served warm with clotted cream ice cream, chocolate soil and macerated strawberries.
- Lemon posset** 948 kcal £6.50
Lemon crumb, raspberry sorbet, honeycomb shards, lemon popcorn and shortbread.
- Selection of British cheeses** 804 kcal £8.50
Assorted cheese biscuits, balsamic chilli jam, grapes and celery.

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