## EVENING MENU

## $\rightarrow$ Starters and Sharing Plates

Trio of pan seared Scallops with Salsa Verde 14
Porthilly Mussels in a Cream, Saffron \& Garlic sauce 12
Crispy baby Squid, served with an Aioli dip \& Lemon 12.5
Mediterranean style King Prawns with Garlic, Sundried Tomatoes and Basil 13.5
Devilled Whitebait with a Mary Rose sauce 11
Roasted Chickpeas on a Sourdough Crostini, with Hummus, fresh Mint and Pomegranate (v ,vg) 10
Spicy Chicken Wings, with our house BBQ Sauce 11

## $\rightarrow$ Mains

The Upper Deck Burger \& Fries 19
A double Burger, with crispy Bacon, Gherkins, Swiss Cheese, Tomato, Mayo \& Lettuce on Brioche bun
(Vegan alternative available)
Buttermilk Chicken Burger \& Fries 18
with Lettuce, Tomato, Crispy Bacon and Chipotle Mayo on a Brioche bun
Pan Roasted Hake 24.5
with Porthilly Mussels, Chorizo, Samphire in a 'Provençal style' sauce served with sauteed New Potatoes
Matsu Cauliflower Curry (v) 17.5
Crispy Panko breaded Cauliflower, in a Katsu Curry sauce, with Spring Onion \& Red Pepper. Served with Basmati Rice (medium Spicy)

## Classic 'Parisian Style' Steak Frites 24

Sirloin Steak accompanied with a portion of French Fries
Choice of Peppercorn or Chimichurri Sauce
(Served medium rare)


Please See on Board or ask one of the team
We alternate our Specials regularly throughout the year depending on the season, the weather \& what the fisherman brings us!


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[^0]:    Please advise staff when ordering of any allergies, intolerances, or dietary requirements. We will take all practical precautions to reduce the likelihood of any allergen cross contamination during the preparation of your meal, but please be aware that we handle the following allergens: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphites and tree nuts in our kitchen and cannot therefore guarantee an allergen free dish

