



THE
UPPER
DECK



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APERITIFS & SNACKS

APERITIFS

Negroni

gin and Campari classic

£8

Elderflower spritz

elderflower gin, prosecco, and soda

£8

Manhattan

bourbon, vermouth, and triple sec

£10

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CHOOSE A MIX
3 FOR £12.50 OR 5 FOR £20

SNACKS

Olives 150 kcal chilli honey, wild garlic V GF	£3
Sourdough 2111 kcal cheese custard, whipped butter V	£3
Garlic flatbread 253 kcal confit lamb belly, mint salsa verde, yoghurt, black garlic ketchup, crispy onions	£5
Crispy artichokes 443 kcal artichoke puree, hazelnuts, miso V GF	£5
Cured trout 40 kcal cucumber, apple and seaweed, caviar GF	£5
Cod cheek scampi 348 kcal tartar GF	£5
Toasted fig bread 806 kcal fig and shallot chutney, Baron bigod brie, fig honey	£5
Black bomber doughnuts 406 kcal custard, chive emulsion V	£5

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STARTERS

Chicken liver parfait 1332 kcal preserved lemon, mushroom, chicken skin, grilled sourdough	£8
Tuna tartare 460 kcal heritage tomato, chilli, watermelon, basil GF	£8
Mackerel 487 kcal smoked eel, seaweed, apple, kohlrabi, caviar GF	£9
Grilled carrots 296 kcal cooked in carrot juice, carrot top emulsion, hazelnut dukkah, ricotta V GF	£8

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.

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MAINS

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Lamb rump and belly 926 kcal	£24
lettuce remoulade, potato and anchovy terrine, rocket emulsion, borderlaise sauce, mint GF	
Cod 1028 kcal	£25
brown shrimps, broad beans, peas,, charred springs, XO butter sauce GF	
Cornfed chicken breast 618 kcal	£24
sweetcorn, artichokes in miso, hazelnuts, roast chicken butter, tarragon GF	
Roast monkfish 506 kcal	£25
thai green broth, mussels, yuzu, peanut, radish salad GF	
Chive gnocchi 989 kcal	£18.5
parmesan custard, grilled hispi cabbage, walnut pesto, spring onions V	

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GRILL

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STEAK

Beef dripping hash brown, braised ox cheek, gherkin ketchup, charred gem GF

Ribeye 10oz 1050 kcal £36

Fillet 1050 kcal £36

SPECIAL STEAK

Dripping chips, onion rings, rocket and parmesan salad GF

T - Bone 16oz 1953 kcal £37.5

T - Bone 20oz 2250 kcal £45

SAUCES

£3

Peppercorn 79 kcal **Bordelaise** 37 kcal

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SIDES

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Heritage tomato salad 167 kcal pickled red onion, basil VG GF	£5
Grilled carrots 271 kcal carrot top emulsion, hazelnut dukkah, ricotta V GF	£5
Chive gnocchi 449 kcal parmesan custard V	£4.5
Rocket and parmesan salad 644 kcal V GF	£4.5
Onion rings 54 Kcal VG GF	£4.5
Triple cooked chips 54 Kcal Add Parmesan 50 kcal Add truffle 20 kcal	£5 £1 £1

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DESSERTS

Artichoke sticky toffee pudding ^{814 kcal} £8.5
miso caramel sauce, artichoke and vanilla ice cream V

English strawberries ^{659 kcal} £8.5
jasmine, olive oil parfait, nasturtium

Peaches ^{426 kcal} £8.5
elderflower honey, elderflower curd, citrus meringue,
yoghurt parfait, peach sorbet GF

British cheese board ^{1362 kcal} £11.5
toasted fig bread, shallot chutney, Eccles cake,
crackers

Liquor Coffees & Desert Wines
Please ask your server for options

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