

THE UPPER DECK

SUNDAY MENU

DEAL ON SUNDAY ROASTS ONLY

2 COURSES £25 – 3 COURSES £32 - 4 COURSES £35

SNACKS

3 for £13 or 5 for £20	
Olives chilli honey	£3
Sourdough whipped butter, cheese custard	£4
Black bomber and onion hash brown black bomber custard, chives, pickled onions	£5
Oyster tempura cucumber gazpacho, pickled cucumber, oyster emulsion, caviar	£5
Beef tartare crumpet gherkin, marmite, shitake mushroom	£5

STARTERS

Cured mackerel cod roe emulsion, English asparagus, rhubarb, smoked eel, nori seaweed	£9
Duck ham duck leg and carrot hash, carrot purée, preserved lemon, pistachio granola	£10
Chargrilled kale truffle, truffle honey, hung yoghurt, walnut	£8
Tuna tartare fermented green chilli, avocado mousse, pickled turnip, sunflower seeds, radish	£10

ROASTS

Served with dripping roasties, creamed potato, Yorkshire pudding, roast carrot, roast parsnip, seasonal vegetables, and as much gravy as you need.	
Roast Beef	£19
Pork Belly	£19

MAINS

Wild seabass courgette and dill purée, potted shrimps, hollandaise, samphire	£27.5
Salt baked celeriac apple, remoulade, lovage, smoked hazelnut	£18

SIDES

Cauliflower cheese	£4
Seasonal vegetables	£3
Extra roasties	£3
Extra yorkie	£1.5
Extra pork belly	£4
Extra beef	£4

DESSERTS

Coconut and tonka bean mousse dandelion, brioche doughnut, fig	£8.5
British cheeses sourdough crackers, fig bread, apple and raisin chutney	£11.5
Vanilla and mascapone cream caramelised puff pastry, salted pear sorbet, hazelnut butter parfait, praline	£8.5
Burnt lemon honeycomb, sorrel, bee pollen, kaffir lime	£8.5

DESSERT SNACKS

3 for £12	
white chocolate and miso brownie caramelised white , olive, sea salt	£5
Salted butter fudge	£5
Warm Eccles cake black bomber	£5
Mini cheese board honeycomb, sorrel, bee pollen, kaffir lime	£7.5

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.