



UPPER DECK

BRITISH BAR & KITCHEN

SET MENU

At the Upper Deck restaurant we take great pride in our food; working closely with organic food suppliers & using locally sourced ingredients to provide you with an unrivalled dining experience.

APPETISERS

Artisan Bread Basket (v) Extra Virgin Olive Oil, Balsamic Vinegar (£3.00 supplement charge)

West Mersea Rock Oysters Mignonette Sauce
(Each £2.25, ½ dozen £13.50 or 1 dozen £27.00 supplement charge)

STARTERS

Heirloom Tomatoes (v) Burrata Cheese, Pine Nuts

Orchard Farm Ham-Hock Terrine Red Onion Chutney, Sourdough Toast

Home Cured Salmon Gravlax Capers, Lemon, Cornichons, Norfolk Crunch

Southport Potted Shrimps Seasonal Leaves, Lemon and Capers, Melba Toast (£3.50 supplement charge)

MAINS

Roasted Corn-fed Chicken Breast Seasonal Vegetables, Pomme Purée

Mushroom & Pea Risotto (v) Parmigiano Reggiano, Truffle Oil

Pan-seared Trout Crayfish & Chive Mash, White Wine Velouté

Spring Lamb Cutlets Crushed New Potatoes, Purple Sprouting Broccoli, Red Wine Jus (£6 supplement charge)

Aberdeen Angus 10oz Ribeye French Fries, Mixed Leaves (£8 supplement charge)

Choose Either: Béarnaise, Peppercorn or Diane sauce (£2.50 supplement charge)

SIDES

Buttered Spinach, Creamed Spinach, Mashed Potatoes, Heritage Carrots, Triple Cooked Chips, New Potatoes, Green Beans, French Fries, House Mixed Salad
(£3.75 supplement charge, each)

DESSERTS

Rhubarb & Berry Crumble (v) Pouring Cream

Warm Chocolate Brownie (v) Salted Caramel Ice Cream

Selection of Ice Creams & Sorbets (v)

Paxton & Whitfield Cheeseboard Apricot & Sultana Chutney, Crackers (£5.00 supplement charge)

GOOD TO KNOW

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes have a supplement charge. If you have any allergies or dietary requirements, please inform your waiter when placing your order.