

The Quarter Deck

All our dishes are designed to share
and will be served as they are ready from our kitchen

Casa Mariol Vermut Noir / Blanc - Perfect Sipping over Ice - 3.50 (50ml)

Lunch

Nibbles

Pan Fried Padron Peppers (Vg)(GF)	4.5
Patatas Bravas, Aioli (V)(GFO)(VgO)	6
Sweet Potato, Beetroot & Tahini Dip with Pistachio Dukkah & Toasted Sourdough (Vg)(GFO)(n)	6
Toasted Sourdough, Whipped Curry Butter (D)(GFO)	4.5
Fries	3.5

Fish

Shell on Pan Fried King Prawns, in Garlic Butter with Toasted Sourdough (GFO)	12
Smoked Haddock Chowder, Toasted Sourdough (D)	9.5

Meat

Linguine Pasta Carbonara Served with Garlic Bread	10
Chicken Schnitzel with Celeriac Remoulade, Fried Egg and Crispy Capers (su)	10
Rump Steak, Fries & Peppercorn Sauce	12
Ham Hock and Smoked Cheese Rarebit	8

Vegetables

Macerated Local Rhubarb & Courgette Salad with Lime, Mint, Feta & Toasted Hazelnuts (GF)	9
Deep Fried Aubergine Chips, Honey, Pomegranate Molasses (V)(VgO)(GFO).	7
Garlic Wild Mushrooms on Toasted Sourdough (D)(GTO)	7

Desserts

Honey Custard Tart with Syllabub (D)(E)	7.5
Date & Walnut Sticky Toffee Pudding, Vanilla Ice Cream (N)(D).	6.5
Dark Chocolate Mousse with Hazelnut Oil, Toasted Hazelnuts & White Chocolate Shard (n)	6.5
Affogato With Vanilla Ice Cream (VgO) (Add A Shot of Kahlua or Disaronno for £3)	4.5
Vanilla Panacotta , Campari Poached Rhubarb and Shortbread	6.5
Scoop of Aldeburgh Ice Cream (D) VgO)	2.50/4/6
(Belgian Chocolate // Vanilla // Strawberry // Salted Caramel // Vegan Vanilla)	