

The Quarter Deck

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



Nibbles-

Pan Fried Padron Peppers (Vg)(GF)	4.5
Whipped Curry Butter, Toasted Sourdough (GFO)	5
Patatas Bravas, Aioli (V)(GFO)(VgO)	6
Sweet Potato, Beetroot & Tahini Dip, with Pistachio Dukkha & Toasted Sourdough (S)(So)(VG)(GFO)	6
Pork Belly Chicharrones with Fennel and Lemon Salt	8
Marinated Anchovies, Lemon, Olive Oil & Balsamic (GF)	3.5

Small Plates-

Fillet of Sea Bream, Fresh Tomato, Chilli & Anchovy Sauce, Green Beans, Toasted Breadcrumbs (GFO)	13
Pan Fried Shell on King Prawns in Garlic Butter (GF)(Sf)	12
Beer Battered Sardines, Lime and Coriander Mayo (Sf)(GFO)(Su)	9
Salted Cod Croquettes with Aioli	10
Harrisa Chicken with Preserved Lemons, Tomatoes and Olives (GF)(Su)	11
Braised Beef Croquettes, BBQ Mayo (Sf)(D)	12
Balinese Slow Cooked Pork, Sticky Rice, Pickled Vegetables and Crispy Onions (Su)(So)	11
Warm Artichoke & Borlotti Bean Salad with Rocket, Lemon, Chilli & Wild Garlic Pesto (N)(D)	9
Deep Fried Aubergine Chips, Honey, Pomegranate Molasses (V)(VgO)	8
Panfried Wild Mushrooms, Marmite Butter, Soya Cured Egg Yolk, Crispy Onions (E)(So)(D)(Su)	8
Macerated Local Rhubarb & Courgette Salad with Lime, Mint, Feta & Toasted Hazelnuts (N)	9
Burrata, Slow Cooked Cavolo Nero, Pine Nuts, Raisins & Extra Virgin Olive Oil (V)(D)(GF)(N)	10

Wine of the Week-

Jellyfish, 2022 Barossa Grenache, 14% ABV
A bright and juicy natural Grenache from South Australia -
6.50/8.90/12.50/39