

## **Light Lunch**

Crab bisque – Made with local hand-picked crab served with bread – £10.95

Homemade soup of the day, served with bread – £7.95

Deep fried calamari with aioli –£8.95

Moules Mariniere – local mussels in a creamy white wine & garlic sauce served with bread. £8.95

Olives, Buffalo mozzarella & feta stuffed bell peppers with crispy naan bread.  
£11.95

Crab Sandwich– Handpicked white crab meat with lemon Mayo & salad garnish.  
£16.95

## **The Deck Lunch Main**

Fish finger bap – Lightly battered cod goujons in a brioche bun with minted pea puree and homemade tartar sauce, served with fries – £14.95

Moules Mariniere – local Mussels in a creamy white wine and garlic sauce served with bread – £15.95

Local scallops (6) pan fried in garlic butter, served with bread & salad garnish – £19.50

Homemade fish pie, Serve with soft stem broccoli – £16.95

The Deck chicken & bacon club sandwich served with fries – £14.95

6oz Shortrib beef burger topped with BBQ pulled pork & cheese, served in a brioche bun with lettuce, tomato & fries – £16.95

The decks fish and chips with minted peas puree & homemade tartar sauce – £16.95

Breaded scampi (9) & chips with salad garnish – £16.95

Spicy bean burger in a brioche bun with lettuce, tomato & a smoky BBQ sauce & fries – £16.95

Some of our dishes may include allergens: fish, crustaceans, molluscs, celery, mustard, nuts, peanuts, gluten, eggs, milk, sesame seeds, soya, lupin, sulphur dioxide. If you are concerned about certain allergens please speak to a member of staff.

Chef is very happy to accommodate any special dietary requirements – please ask.