



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.

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

MAINS

Roasted Corn-fed Chicken Breast Seasonal Vegetables, Pomme Purée

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

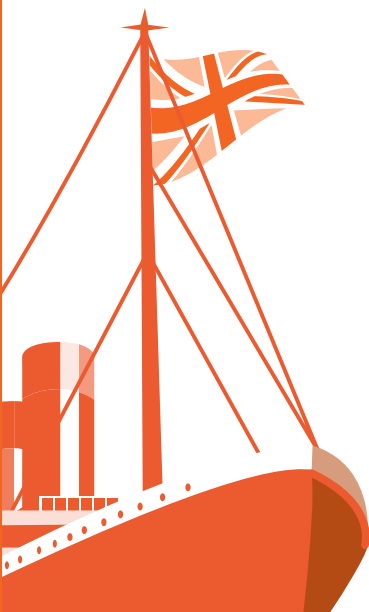
Pan-seared Trout Crayfish & Chive Mash, White Wine Velouté

DESSERTS

Rhubarb & Berry Crumble (v) Pouring Cream

Warm Chocolate Brownie (v) Salted Caramel Ice Cream

Selection of Ice Creams & Sorbets (v)



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.