# THE DECK HOUSE

MENU



### STARTERS

Sicilian mixed olives £4.95 (v) (vg) (gfo)

Garlic bread £4.50 (v)

Cheesy garlic bread £5.00 (v)

Soup of the day served with a crusty bread roll £6.50 (v) (gfo)

Wild mushroom and sun blushed arancini with a basil pesto mayonnaise £7.95 (v)

Crumbed lemon, dill and parmesan sardines with a beetroot and balsamic purée £8.25

BBQ pulled pork bao buns with red cabbage coleslaw £11.00 (gfo)

Sticky tofu bao buns with cucumber, coriander, cabbage, and nuts £10.00 (gfo) (v) (vg)

Spicy buffalo chicken wings £7.50 (gfo)

Lightly spiced calamari with lemon and dill aioli £7.95 (gfo)

#### LUNCH SERVED FROM 12-4PM

All served with a side salad and coleslaw.

Tuna, red onion, and cheddar toasted panini £7.95 (gfo)

Roasted vegetable and pesto toasted panini £7.95 (v) (vg) (gfo)

Bacon, lettuce, and tomato toasted panini £7.95 (gfo)

Ham, cheddar, and tomato chutney toasted panini £7.95 (gfo)

Steak, cheddar, and caramelized onion toasted panini £9.50 (gfo)

Southern fried chicken wrap with sweet chilli sauce £8.00

## MAINS

10oz ribeye steak – local Welsh beef cooked to your liking with oven roasted tomato, field mushroom, and chunky chips £28.95 (gfo)

Peppercorn sauce £2.50 (gfo)

Garlic mushroom sauce £2.50 (gfo)

Locally sourced Cumberland sausage ring on creamy leek mashed potato with caramelized onion gravy £14.95

Beer battered haddock fillet with chunky chips, mushy peas, homemade tartar sauce and a wedge of lemon £17.95 (gfo)

100% beef burger topped with bacon and cheese on a sourdough bun with salad, gherkins, fries, and coleslaw £15.95 (gfo)

4oz plant-based oyster mushroom burger on a sourdough bun with salad, gherkins, fries, and vegan coleslaw £15.95 (gfo) (v) (vg)

Homemade beef lasagne served with side salad and garlic bread £16.50

Aubergine, buffalo mozzarella and basil parmigiana served with side salad and garlic bread £15.95 (v) (gfo)

Free range chicken breast served with roasted garlic and rosemary potatoes in a tarragon cream sauce and tender stem broccoli £16.95 (gfo)

Seabass fillet with crushed new potatoes with dill butter in a roasted cherry tomato saffron broth £22.95 (gfo)

Chickpea and butternut squash curry served with rice, mango chutney and naan bread £14.95 (v) (vg) (gfo)

Wild mushroom and perl las risotto topped with rocket and parmesan £16.50 (v) (gfo)

#### **PIZZAS** GF BASE AVAILABLE (+£1.00)

Margherita – tomato base with mozzarella cheese £12.95 (v)

Pepperoni – tomato base with mozzarella and pepperoni £13.95

Capri – tomato base with mozzarella, ham, and mushroom £13.95

# DESSERTS

Sticky toffee pudding served with vanilla ice-cream £7.95 (gfo) (v)

Chocolate brownie served with vanilla ice-cream £7.95 (gfo) (v)

Vegan chocolate orange pot served with homemade honeycomb £8.25 (vg) (v) (gfo)

Bara brith bread and butter pudding served with custard/ice cream £7.95 (v)

Belgium white chocolate Crème Brule served with homemade shortbread £7.95 (v) (gfo)

# SIDES

Chunky chips  $\pm 4.50$  (gfo) (v) (vg) Skinny fries  $\pm 4.50$  (gfo) (v) (vg) Coleslaw  $\pm 4.50$  (gfo) (v) (vg) Side salad  $\pm 4.50$  (gfo) (v) (vg) Onion rings  $\pm 4.50$  (v) (vg)

### KID'S MENU

Fish goujons served with fries and peas £6.50 (gfo) Chicken nuggets served with fries and peas £6.50 Spaghetti bolognaise £6.50 6'' margherita pizza £6.50 (v) (gfo) Macaroni cheese £6.50 (v)

# KID'S DESSERTS

Chocolate brownie served with marshmallows, sprinkles, and vanilla ice-cream £5.95 (gfo) (v)

Choc burger – vanilla ice-cream between 2 homemade choc chip cookies with marshmallows and sprinkles £5.95 (v)

Toffee Sundae – vanilla ice-cream drizzled with toffee sauce, squirty cream and sprinkles £5.95 (gfo) (v)

Hawaiian – tomato base with mozzarella, ham, and pineapple £13.95

Meat feast – tomato base with mozzarella, salami, pepperoni, chicken, beef, and ham £14.95

Venus – tomato base with mozzarella, squash, peppers, onion, and mushroom £13.95 (v)

Neptune – tomato base with mozzarella, anchovies, tuna, prawns, red onion, and lemon dill mayonnaise £14.95

GFO – gluten free option (please ask a member of staff) V- vegetarian VG – vegan. If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. Thank you.