



The Deck

PENARTH MARINA

While you wait

Warm bread with marinated olives (vg)	7.95
Baked Camembert with hot honey grapes and roasted onion marmalade and bread selection	15.95
Charcuterie board with a selection of cured meats, Welsh Caws Cenarth brie, queen olives, Spiced grapes, roquito peppers, paprika hummus, parmesan and Rosemary focaccia	15.95

Starters

£8.50 EACH OR 3 FOR £21

Smoked mackle pâté toasted ciabatta, pickled cucumber, dill pearls
Caws Cenarth Brie bites with roast chilli jam and coriander
Fresh tomato and basil bruschetta on toasted sourdough with crumbled feta cheese (V)
Lime and chilli crab cakes with creole remoulade, watercress and cucumber
Grilled siracha prawns, mango and ginger tian, pomegranate seeds, coriander oil
Cajun buttermilk chicken fillets, black garlic aioli

Joining us from 12-5pm?

FOR £7 YOU CAN ADD A STARTER OR DESSERT TO ANY MAIN COURSE

Desserts

Indulgent dark chocolate torte with fresh raspberries and plant-based ice cream	9.25
Sticky toffee pudding served with Vanilla ice-cream or custard	15.25
Warm cookie dough stack with Biscoff sauce topped with Mario's Welsh Beuno ice cream	14.95
Rich and creamy vanilla Crème Brulé, topped with a layer of hard caramel and a shortbread biscuit (v)	14.95

Thinking about Christmas?

GET AHEAD OF THE GAME AND BOOK YOUR CHRISTMAS PARTY WITH US

Chef recommended mains

Pan fried Sea Bass fillet with hot honey chorizo, king prawns, sautéed new potatoes in a garlic and cider cream sauce fresh samphire	15.50
Marinated Lamb rump in rosemary and thyme oil, with lyonnaise potatoes, seasonal vegetables, butternut squash puree and a red wine jus	15.25
King prawn, hand-picked crab and mussel tagliatelle in a garlic and white wine sauce, infused with dill and saffron and finished with parmesan	14.95
Honey glazed Duck breast, spiced sweet potato, roasted root vegetables with passion fruit sauce and fresh coriander	14.95

Deck classics

Deck pan chicken with nightshade vegetables in puttanesca sauce, sautéed herbed potatoes with a vodka and chive crème fraiche	15.50
Deck Burger, 6oz handmade chuck burger in a toasted pretzel bun, beer and tomato chutney, smoked cheese, streaky bacon, onion rings and rustic fries	15.25
Beer battered cod tail fillet with homemade chips, minted pea puree and rustic tartare sauce	15.25
Welsh mussel, fresh local mussels cooked in Black Dragon Cider and leek cream, with fries and crusty bread	14.95
Wild mushroom risotto with wilted spinach, truffled parmesan, topped with parsnip crisps	14.95
Sides	
Truffle and Old Winchester fries	4.50
Halloumi Fries (v)	5.75
Onion rings (v)	4.00
Crushed new potatoes (v, gf)	4.50

All menu items are subject to availability. Please speak to your server if you have any allergens or dietary requirements. We are a cashless business here at The Deck, we only accept card payments.