

Seasonal menu



Breakfast at The Deck

Join us for breakfast at The Deck, available everyday from 8am to 11am. Or why not try our Saturday brunch, served from 8am to 2pm. To find out more, simply ask your server for the breakfast menu.

Sandwiches

SERVED FROM 12PM - 3PM

MAPLE PULLED BRISKET	8.00
Maple-glazed brisket, gem lettuce, mustard and smoked cheese	
MEDITERRANEAN VEGETABLE (VE)	9.75
Roasted peppers, courgette, tomatoes, olives and homemade hummus	
STEAK	11.50
Local flat iron steak, with rocket and caramelised onion chutney	
FISH FINGER	9.25
Fresh cod in our Barts batter, gem lettuce and homemade tartar sauce	
CHICKEN CLUB	12.00
Chicken breast, streaky bacon, egg, cos lettuce and mayonnaise in a tripple layered bloomer bread	

All sandwiches are served in warm ciabatta (GF available) and come with a side salad

Add chips or soup for 2.50

Lighter bites

SEA BREAM FILLET	15.00
served with a laverbread, leek and potato rosti with lemon beurre blanc sauce and crispy capers	
CHICKEN AND CANELLONI CONCASSÉ	15.50
Chicken Breast served with crushed new potatos, sautéed kale with cannelloni bean concassé	
SPICED CAULIFLOWER STEAK	14.25
With roast vegetables, fresh hummus and a hazelnut milk dressing	

Starters, sharers and small plates

TOMATO AND BASIL BRUSCETTA	7.25	SOUP OF THE DAY (VE)	5.95	CAMEMBERT	18.00
With fresh basil pesto, cherry tomatoes and balsamic glaze on toasted bread		Freshly made soup with local warm bread and butter. Please ask your server for details		Baked camembert with honey and raspberry, with chutney and warm selection of bread	
WELSH BREADED BRIE BITES (V)	7.95	BREAD AND OLIVES	7.25	MEZZE PLATTER (VE)	18.00
Served with house salad and sweet chilli jam		Freshly baked rustic bread with olives, balsamic sundried tomatoes and olives		fresh hummus, chargrilled Mediterranean vegetables, sundried tomatoes, rocket, queen olives, tzatziki, tabbouleh and pita bread	
MUSHROOM FRICASSEE (VE)	6.95	ASPARAGUS AND TRUFFLE EGG	8.95		
Sautéed wild mushrooms with black garlic and thyme, Dijon and portobello purée, topped with parsnip crisps		Asparagus wrapped in streaky bacon, with a poached egg, truffle hollandaise sauce and grated parmesan			

From the Grill

All burgers come in a pretzel bun with tomato relish, lettuce and red onion. Topped with onion rings and served with rustic fries and house slaw

PORK AND CHORIZO	16.95	Applewood cheese		Local Welsh 8oz sirloin steak cooked to your liking with rustic fries, confit mushroom and tomato with balsamic glaze	
6oz freshly made pork and chorizo burger with honey mustard glaze and smoked cheese		STEAK FRITES	14.95		
		Local Welsh flat iron steak cooked to your liking served with rustic fries and balsamic glaze		FILLET STEAK	32.50
THE DECK BURGER	16.95			Local Welsh 8oz fillet steak cooked to your liking served with rustic fries, confit mushroom and tomato with balsamic glaze	
Our handmade hickory chuck burger with smoked streaky bacon and cheddar cheese		RUMP STEAK	25.00		
		Local Welsh 8oz rump steak cooked to your liking with rustic fries, confit mushroom and tomato with balsamic glaze			
BRISKET BURGER	16.95			Add sauce: Green peppercorn, red wine, portobello mushroom or blue cheese for £3.50	
Smoked brisket joint marinated in our homemade BBQ sauce, served with a double layer of cheddar cheese					
Mains					

Mains

PLEASE ASK YOUR SERVER FOR TODAY'S SPECIALS

WELSH LAMB RUMP	24.00	HOMEMADE WELSH FISHCAKES	16.50	MARINATED FETA AND ORANGE SALAD	14.95
With mini fondant potatoes, sautéed leaks, roasted vegetables, pea puree and minted gravy.		Using local fresh fish with a simple garden salad and poached egg		With pickled fennel, rocket, orange segments, roquitto peppers with a lemon honey dressing	
ROSEMARY PORK BELLY	19.00	COD AND CHIPS	16.25	CAESAR SALAD (GF available)	12.50
Slow cooked pork belly infused with rosemary and thyme, paired with shallot mash, seasonal vegetables and a smoked apple and maple emulsion		Fresh, locally sourced cod tail in our Barts beer batter with rustic chips, pea purée, homemade tartar sauce and grilled lemon		Cos lettuce in our house Caesar dressing, anchovies, croutons and Gran Levanto cheese. Add chicken for 4.50	
BUTTERMILK CHICKEN	15.50	SEAFOOD LINGUINE	17.95		
Breaded buttermilk chicken with truffle parmesan fries, garden salad and black garlic aioli		Locally sourced seafood, prawns and crab cooked in a creamy tomato broth			

All menu items are subject to availability. Please speak to your server if you have any allergies or dietary requirements.

We are a cashless business, so please be aware that we can only accept card payments.

Coming up

Live music

THURSDAY 7TH, 14TH AND 21ST MARCH
Pair your dining experience with live music. We'll be joined by Savannah Mountain (7th) Bethzienna (14th) and KC Duo (21st)

Mother's Day

SUNDAY 10TH MARCH

Celebrate your Mum's special day and join us for breakfast, lunch or dinner.

Rugby breakfast & boat trip

SATURDAY 16TH MARCH

Join us for a pre-match breakfast and arrive at the stadium in style with a one-way boat trip for £41.95

RNLI quiz night

WEDNESDAY 20TH MARCH

Get your team together and be in with a chance to win £50. The £2 entry fee will be donated to the RNLI Penarth.

Supper Club

28TH MARCH

Come along to our supper club in honour of the RNLI's 200th Anniversary.

Sides

HALLOUMI FRIES (V) 4.95

ONION RINGS (V) 3.95

GARLIC BREAD (V) 4.95

SEASONAL VEGETABLES (VE) 3.95

TRUFFLED PARMESAN FRIES (V) 4.25