



# The Deck

PENARTH MARINA

Friday 12<sup>th</sup> and Saturday 13<sup>th</sup> April

## To share

*Split a plate and enjoy whilst you wait*

Sundried tomatoes and Queen olives (ve, gf)	£7.95
Mezze sharer, with tabbouleh, olives, sundried tomatoes, and a selection of Mediterranean dips (vea)	£18.00
Baked camembert, drizzled with honey, topped with raspberries and served with toasted sourdough (gfa)	£18.00

## To start

*Begin your meal with something special*

Baked scallops thermidor, topped with panko breadcrumb, parmesan and samphire	£12.95
Brie bites on a bed of green salad with compound chili jam and fresh lime	£9.50
Freshly prepared pâté, served with toasted sourdough and onion chutney	£7.50
Wild mushroom fricassee with black garlic and thyme(ve)	£6.95
Asparagus wrapped in streaky bacon with a poached egg and truffle hollandaise sauce	£8.95

## The main event

*Discover our Chef's pick of dishes this week*

Honey glazed duck with garlic and sweet potato mash, rainbow carrots and berry jus	£24.50
Chicken supreme with roasted cauliflower puree, shallot mash, Tendestem broccoli and red wine jus	£16.95
Whole Seam Bream with sautéed new potatoes in a puttanesca sauce with fresh coriander and lime	£17.95
Welsh Lamb rump with pea puree, seasonal veg, dauphinoise potatoes, roasted leeks and a maple reduction	£19.95
Asparagus, sautéed leak minted pea risotto topped with parmesan crisp (ve)	£13.95

## Old favourites

*For when you fancy something familiar, enjoy our tried and tested classics*

Local Welsh mussels in a black dragon and leek cream served with fries and crusty bread	£22.00
The Deck burger with smoked cheddar and streaky bacon, served on a pretzel bun with fries and onion rings	£16.95
Mountain burger with a vegan patty, toasted pretzel bun, vegan smoked cheese served with fries and onion rings	£16.25
Seafood linguine with king prawns, fresh crab and Welsh mussels and coriander in an arrabiata sauce	£17.75
Braised aubergine with spiced cauliflower, cannelloni bean concasse, crispy kale and spring onion (ve)	£15.95
Steak served with confit tomato, sautéed mushrooms and rustic fries	
Choose from 8oz Rump, 8oz Sirloin, 8oz Fillet or 10oz Ribeye	£25.00/£29.00.50/£32.50/£30.00

## On the side

*Treat yourself to a little something extra*

Onion rings	£4.95
Halloumi fries	£4.95
House salad	£4.50
Seasonal vegetables	£3.95
Garlic bread	£4.95
Steak sauce, choose from green peppercorn, mushroom, or blue cheese	£3.00