



The Deck

PENARTH MARINA

Thursday 25th, Friday 26th and Saturday 27th April

To share

Split a plate and enjoy whilst you wait

Sundried tomatoes and Queen olives (Ve, GF)	£8.50
Mezze sharer, with tabbouleh, olives, sundried tomatoes, and a selection of Mediterranean dips (vea)	£18.50
Baked camembert, drizzled with honey, topped with raspberries and served with toasted sourdough (gfa)	£18.75

To start

Begin your meal with something special

Brie bites on a bed of green salad, with compound chili jam and fresh lime	£9.95
Baked scallops thermidor with panko breadcrumbs, parmesan and samphire	£12.95
Freshly prepared smoked mackerel pate served with toasted sourdough fennel and orange jelly	£10.95
Wild mushroom fricassee with black garlic and thyme (Ve)	£7.25
Lamb koftas with fresh pitta bread, homemade tzatziki and salad	£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 Salt baked Seam Bream with tomato and chilli salsa herby diced potatoes	£20.95
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)	£14.95

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	£23.00
The Deck burger with smoked cheddar and streaky bacon, served on a pretzel bun with fries and onion rings	£17.95
Mountain burger with a vegan patty, toasted pretzel bun, vegan smoked cheese served with fries & onion rings	£17.25
Seafood linguine with king prawns, fresh crab and Welsh mussels and coriander in an arrabiata sauce	£17.75
Vegan linguine with a medley of Mediterranean vegetables and spices, infused in an arrabiata sauce (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/£29.50/£32.50/£30.00

On the side

Treat yourself to a little something extra

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