



The Deck

Available Monday - Saturday 12pm-5pm

PFNARTH MARINA

Small plates

£8.50 EACH OR 3 FOR £21

Smoked mackerel on toasted ciabatta, confit tomatoes, olive tapenade with fresh basil

Streaky bacon wrapped asparagus with truffle hollandaise and poached hens' egg

Lime and chilli crab cakes with creole remoulade, watercress and cucumber

Vegetable pakoras, on raita sauce with spiced chutney

Grilled sriracha prawns, mango and ginger tian, pomegranate seeds, coriander oil

Fresh tomato and basil bruschetta on toasted sourdough with crumbled feta cheese

Buttermilk chicken fillets, black garlic aioli

Brisket croquettes with gochujang

Chef recommended

PAIR WITH A SMALL PLATE OR DESSERT AND ENJOY TWO COURSES FOR £21

Summer risotto chargrilled asparagus, sautéed leek and sweat pea, vegan cheese (ve, gf) 15.50

Deck pan chicken, nightshade vegetables in puttanesca sauce, sautéed herbed potatoes with a vodka and chive crème fraiche. 16.50

Lamb rump infused with rosemary, aubergine and pepper pearl couscous, black olive tapenade, fresh pesto and pomegranate seeds. 16.50

Harissa Hasselback courgette, spiced cauliflower steak with a butter bean and tahini puree, coconut and lime yogurt, and dukkha 15.95

Sea bream fillet, hot honey chorizo, king prawns, sautéed new potatoes in a garlic and white wine cream sauce with charred beach vegetables (GF) 16.25

Deck classics

Deck Burger, 6oz handmade chuck burger in a toasted pretzel bun, beer and tomato chutney, smoked cheese, streaky bacon, onion rings and rustic fries. 18.95

Beer battered cod tail fillet with homemade chips, minted pea puree and rustic tartare sauce 18.50

Welsh mussel, fresh local mussels cooked in Black Dragon Cider and leak cream, with fries and crusty bread 23.50

Watermelon and feta salad with sundried tomatoes, pickled cucumber and toasted pumpkin seeds 15.50

Classic Caesar salad, chargrilled chicken, anchovies, Caesar dressing, croutons and parmesan 18.00

Sandwiches

Grilled chicken and smashed avocado on rosemary focaccia, charred baby gem lettuce with rustic fries 13.50

Grilled Mediterranean vegetables on rosemary focaccia with rustic fries 12.50

Sides

Truffle and Old Winchester fries 4.50

Halloumi Fries (v) 5.75

Onion rings (v) 4.00

Crushed new potatoes (v, gf) 4.00

Seasonal vegetables (vg, gf) 4.00

House salad (vg, 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.