

—THE DECK—

Brunch

8.30am – 11.45am

Fresh fruit salad (vg)(gf)	8	On a toasted bagel (gf on req)	
Coconut yoghurt & granola (vg on req)	8	Choose from,	
homemade granola, pineapple, lime		oak smoked Boscastle trout, scrambled eggs	14
The Breakfast bagel (gf on req)	16	chorizo sausages, fried Cornhill Farm egg	14
chorizo sausage, streaky bacon, hashbrowns, scrambled eggs		veggie sausages, fried Cornhill Farm egg (v)	12

8.30am – 3pm

Smoothie bowl (vg)(gf on req)	10
Choose between mango or berry smoothie, served with optional toppings:	
Fresh fruit	Peanut butter
Granola	Chia seeds
	Banana
	Chocolate

Loaded hash browns

Smoked Boscastle trout (gf)	14	Waffles (gf on req)	
cream cheese, lemon, capers		Caramelised banana (v)	14
Burrata with hot honey (gf)	15	candied pecans, whipped cream cheese, maple syrup	
Rescue Bee honey, 'nduja		Confit duck leg	15
Woodland mushrooms (v)(gf)	14	fried egg, Rescue Bee honey and mustard dressing	
truffle, parmesan, hollandaise		Maple cured bacon	13
Avocado (v)(gf)	11	extra maple syrup	
feta, ancho chilli, rocket		Poached peach and apricot (vg on req)	14
		basil, creme fraiche, lime	



Coffee and tea

Americano	4.3
Cappuccino, Latte, Flat white, Mocha	4.6
Espresso	3.5
Double espresso	4.3
Macchiato	3.75
Matcha latte, Chai latte	4.6
Speciality teas	3.95
The Works hot chocolate	5.75
cream and marshmallows	
Babyccino	1
Add a shot of syrup	.75
caramel, vanilla, hazelnut	

Snacks

Olives (vg)(gf)	6
House nuts (vg)(gf)	4

Dry toes and swimsuits, or robes, needed inside
The Deck Restaurant to keep the area dry please

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.

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Lunch

11.45am - 3pm

Pizza

Margherita (v)(vg on req) 12.5
mozzarella, tomato, basil

Tarte flambée 16
cream cheese base, smoked pancetta,
red onion, thyme

Charcuterie 18
serrano reserve ham, fennel salami,
mozzarella, tomato, basil

Spisek charcuterie 18
spicy 'nduja, serrano reserve ham,
fennel salami, ancho chilli, mozzarella, basil

Woodland mushroom (v)(vg on req) 16
taleggio, truffle, mozzarella, rocket

Artichoke (v)(vg on req) 15
lovage pesto base, parmesan, rocket

**gluten free pizza available on request*



Salads

Burrata (v on req)(gf on req) 15
serrano reserve ham, rocket, avocado,
Rescue Bee honey

Heritage tomato & watermelon (vg)(gf on req) 13
Cornish salad leaves, balsamic, olive oil

Dips 2.5

Black garlic aioli (vg)(gf on req)
Lemon and basil mayo (vg)(gf on req)
Chipotle mayo (vg)(gf on req)
Truffle mayo (vg)(gf on req)

Sides

Tossed salad (vg)(gf) 5

Focaccia with olive oil and balsamic (vg) 6

French fries (vg)(gf) 6

Deck fries with truffle and parmesan (gf) 7

Dessert

Seasonal fruit salad (vg)(gf) 8
lemon verbena syrup, goji berries

Chocolate mousse (v)(gf on req) 9
shortbread

Whipped mascarpone (v)(gf on req) 9
strawberry compote, granola

Callestick Farm ice-cream or sorbet tub (v)(vg) 4
(gf on req)
clotted cream vanilla, double choc fudge, honeycomb,
sea salt caramel, clotted cream strawberry

—THE DECK—

Dive in and enjoy a
swim and dine experience

Sunrise Swim

Laze & Lunch

Dip & Dine

Coastal Calmness

(includes Spa treatment)

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Thinking about
treating yourself?

Ask at Reception
on the way out.

S P A
AQUACLUB

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