

THE DECK

Antipasti

Salad (small or large)

Chicken paillard with caper berries, roasted plum tomatoes and aged balsamic
■ - 10/18

Burrata, Isle of Wight heritage tomatoes, basil and garlic croutons
→ - 8/15

Broadbean, Cornish new potato and sorrel salad, mustard vinaigrette, almonds
■ ■ - 8/15

Mixed leaf green salad, tomatoes, red onion
■ ■ - 6

Hand-cut pasta (small or large)

Fresh pappardelle with pork sausage ragu, tomato, Parmesan and basil – 9/16

Fresh linguine with Cornish crab, garlic and parsley – 10/18

Tagliarini with slow cooked tomatoes and olive oil 7 – 7/13

Orecchiette, broccoli, pangrattato, lemon and chilli 4 – 8/16

Flatbreads

Desserts



Children

Vegetable crudites, hummus dip № – 5
Flatbread pizza, plum tomato, mozzarella ⑦ – 5
Linguini, tomato sauce, Grana Padano ⑦ – 6
Callestick ice creams – 4







Gluten free



Dairy free

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

Prices include VAT at current rate. If you have any allergies please inform your server so that we may take good care of your requirements. Please note these dishes are subject to seasonal change.

A discretionary 10% service charge will be added to your bill; 100% of your service charge goes directly to our staff.

The Headland

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