

— THE DECK —

Brunch

8.30am – 11.45am

Cornhill Farm scrambled eggs & oak-smoked Boscastle trout on a toasted bagel	12	Sweet-cured bacon brioche roll fried Cornhill Farm hens' egg	10
Coconut yoghurt & granola (vg on req) homemade granola, roasted pineapple, lime	10	Veggie sausage brioche roll (v) fried Cornhill Farm hens' egg	8

8.30am – 3pm

Smoothie bowl (vg) 10
Choose between mango or berry smoothie, served with optional toppings:

Fresh fruit	Peanut butter	Banana
Granola	Chia seeds	Chocolate

Loaded hash browns

Smoked Boscastle trout cream cheese, lemon, capers	14
Burrata with hot honey Rescue Bee honey, 'nduja	15
Woodland mushrooms (v) truffle, parmesan, hollandaise	14
Avocado (v) feta, ancho chilli, rocket	11

Pancakes

Banana & chocolate (v) whipped vanilla mascarpone, peanuts	14
Maple cured bacon extra maple syrup	13
Crispy prosciutto ricotta, Rescue Bee honey, pine nut praline	14
Coconut yoghurt (vg on req) roasted pineapple, lime	13



Coffee and tea

Americano	3.9
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 cream and marshmallows	5.75
Babyccino	1
Add a shot of syrup caramel, vanilla, hazelnut	.75

Snacks

Olives (vg)	6
House nuts (vg)	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.

— THE DECK —

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) 15
serrano reserve ham, rocket, avocado,
Rescue Bee honey

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

Dips

2.5
Black garlic aioli (vg)
Lemon and basil mayo (vg)
Chipotle mayo (vg)
Truffle mayo (vg)

Sides

Tossed salad (vg) 5

Focaccia with olive oil and balsamic (vg) 6

French fries (vg) 6

Deck fries with truffle and parmesan 7

Dessert

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

Chocolate mousse (v) 9
shortbread

Whipped mascarpone (v) 9
strawberry compote, granola

Callestick Farm ice-cream or sorbet tub (v)(vg) 4
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
AQUA CLUB

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