THE DECK

Brunch

8.30am – 11.45am

Fresh fruit salad (vg)(gf) 8

Coconut yoghurt & granola (vg on req) 8
homemade granola, pineapple, lime

The Breakfast bagel (gf on req) 16
chorizo sausage, streaky bacon,
hasbrowns, scrambled eggs

On a toasted bagel (gf on req)
Choose from,
oak smoked Boscastle trout, scrambled eggs 14

chorizo sausages, fried Cornhill Farm egg 14

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	Banana
Granola	Chia seeds	Chocolate

Loaded hash browns

Smoked Boscastle trout (gf) 14
cream cheese, lemon, capers

Burrata with hot honey (gf) 15
Rescue Bee honey, 'nduja

Woodland mushrooms (v)(gf) 14
truffle, parmesan, hollandaise

Avocado (v)(gf) 11
feta, ancho chilli, rocket

Waffles (gf on req)

Caramelised banana (v) 14
candied pecans, whipped cream cheese, maple syrup

Confit duck leg 15
fried egg, Rescue Bee honey and mustard dressing

Maple cured bacon 13
extra maple syrup

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

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.

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*

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) (gf on req) 4
clotted cream vanilla, double choc fudge, honeycomb, sea salt caramel, clotted cream strawberry

Thinking about treating yourself?
Ask at Reception on the way out.

SPA AQUACLUB

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

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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