

# The West Deck

## **STEAK TARTARE**

Egg Yolk, Toast

22

## **DEVILLED SCRAPSTER CRAB**

Brown Bread Croutons

20

## **6 / 12 RAW CUMBRAE OYSTERS**

Harris Gin, Sea Buckthorn, Rosemary

24/48

## **BITTER LEAF SALAD**

Anchovy Dressing

7

## **CHARRED TENDERSTEM BROCCOLI**

Broccoli Romesco Smoked Almond

15

## **PARMESAN TRUFFLE FRIES**

7

*Prices are in Pounds Sterling. Please inform your server if you have any dietary requirements.*

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## Cocktails

- PAR FOUR** // Crème de Fraise, Green Chartreuse, Lime, Vanilla, Egg White 15
- WATERMELON MARGARITA** // Casamigos Blanco, Giffards Watermelon, Lime, Agave, Salt 16
- CUCUMBER & ELDERFLOWER SPRITZ** // Hendricks, St Germain, Prosecco, Soda 13
- EAST COAST ORIENT** // Ciroc, Giffard's Lichi-Li, Lemon, Honey, Lavender Bitters 14
- BARTENDERS BLUFF** // Flor De Cana 4yr, Brugal 1888, Lime, Sugar, Mint, Kiwi 15

## Champagne

- 001 LAURENT-PERRIER LA CUVÉE** // 19.50 / 105

## White

- 122 TERRAZAS DE LOS ANDES** // Chardonnay 2022 16.25 / 23 / 69
- 091 POUILLY-FUMÉ** // Domaine Bonnard 2022 17.50 / 25 / 74
- 077 CHABLIS 1ER CRU** // Fourchau Me Colombier 2021 23.25 / 33 / 99

## Red

- 383 TERRAZAS DE LOS ANDES** // Select Malbec 2019 15.50 / 22 / 66
- 296 GIGONDAS OMAINE LE CLOSE** // Des Cazaux 2020 18.75 / 27 / 80
- 357 AMISFIELD OTAGO** // Pinot Noir 2020 22.75 / 33 / 97

## Rosé

- SYRAH ROSÉ** // 'Elixir' Bruno Andreau 2022 14.25 / 20 / 60