

# UPPER DECK



## MENU

### Sharers

#### Cheesy Nachos (V) 14.50

Loaded with cheese sauce, melted mozzarella, jalapeños, tomato & chilli sauce, guacamole and sour cream.

Recommended for 2 people. 1176 kcal

**Vegan option available (VG) +230 kcal**

#### Signature Sharer 22.00

Freshly baked mini Camembert and toasted garlic bread with red onion chutney, southern-fried chicken goujons with chipotle mayo, crispy chicken wings with Sriracha sauce and lightly dusted squid with tartare sauce.

Recommended for 2 people. 1922 kcal

#### Antipasti Sharer 24.00

Delicious prosciutto crudo, coppa ham, Milano salami and smoked chicken & herb terrine with red onion chutney, served with farmhouse bread, almond pesto, slow-roasted tomatoes, fresh marinated olives, seedless black grapes and a rocket, mozzarella & balsamic salad.

Recommended for 2 people. 1284 kcal

#### Fish Sharer 24.00

Crispy lightly dusted calamari, Whitby scampi whole tails and crispy whitebait, with smoked salmon and potted smoked mackerel pâté. Served with fries, dips and lightly toasted rustic bread.

Recommended for 2 people. 1796 kcal

### Bites

#### Glazed Chicken Skewers 7.50

Tender grilled chicken marinated in a Sriracha dressing, served with Asian style slaw. 233 kcal

#### Prawn & Calamari Duo 8.50

Crispy coated prawns and lightly dusted squid, served with tartare sauce. 363 kcal

#### Seasoned Skin-On Fries (V) 4.50

398 kcal

#### Chunky Chips (V) 4.50

390 kcal

#### Sweet Potato Fries (V) 5.00

342 kcal

#### Chilli Jam Glazed Sausages 7.50

Our pork, red wine & fennel sausages tossed in a sticky chilli jam glaze 554 kcal

**Gold Award Winner at National Craft Butchers Awards 2023**

### Mains

#### Hand-Battered Fish & Chips 18.00

Cooked until golden and crispy, served with chunky chips, tartare sauce and creamy minted peas. 1672 kcal

**+ Add two slices of white bread & butter +404 kcal for 2.00**

#### Earth Burger (VG) 17.00

Crispy coated buttermilk-style burger layered with Violife®, Asian style slaw and a Sriracha glazed mushroom, served in a soft glazed bun and accompanied with a side salad and classic BBQ sauce. 752 kcal

**Make it veggie – switch to fries and Monterey Jack cheese (V) +332 kcal**

#### Monterey Jack & Bacon Burger 17.00

Our signature beef burger layered with melted Monterey Jack cheese, Jolly Hog™ streaky bacon and tangy burger sauce, served in a soft glazed bun and accompanied with seasoned skin-on fries and classic BBQ sauce. 1093 kcal

**Prefer chicken? Make yours a buttermilk coated chicken burger instead +55 kcal**

#### Spicy Chicken Burger 18.50

Rosemary & buttermilk coated chicken burger smothered with Frank's® RedHot® sauce, oozing cheese sauce and a garlic & herb glaze, served in a soft glazed bun and accompanied with seasoned skin-on fries and classic BBQ sauce. 1204 kcal

**Swap to grilled chicken -141 kcal**

### Champagne & Sparkling

#### Vinuva Rosé Spumante Extra Dry Prosecco, Italy (11%) ABV

125ml 8.15 - btl 31.00

#### Vinuva Spumante Extra Dry Prosecco, Italy (10.5%) ABV

125ml 7.60 - btl 29.00 - 20cl btl 8.00

#### Veuve Clicquot Yellow Label Brut Champagne, France (12%) ABV btl 70.00

#### Laurent Perrier Cuvée Rosé Brut Champagne, France (12%) ABV btl 86.00

#### Lanson Rosé Brut Champagne, France (12.5%) ABV btl 60.00

#### Lanson Black Label Brut Champagne, France (12.5%) ABV btl 53.00

### White Wines

#### Lucido-Pinot Grigio, Cobrento, Italy (10.5%) ABV

A fresh and easy drinking style – aromatic, with a floral finish

175ml 7.60 - 250ml 10.25 - btl 28.00

#### Chenin Blanc, Reign of Terroir, Swartland, South Africa (12.5%) ABV

Fresh and flavourful, with a silky texture and a fruit salad style finish

175ml 6.75 - 250ml 9.15 - btl 25.00

#### Verdejo, Corrida, Spain (12%) ABV

Deliciously light and crisp, with notes of pears, banana and honey

175ml 6.35 - 250ml 8.60 - btl 23.50

### Red Wines

#### Merlot, La Campagne, Pays d'Oc, France (13.5%) ABV

Soft, generous notes of plum and blackcurrant, with a subtly spicy finish

175ml 7.05 - 250ml 9.55 - btl 26.00

#### Tempranillo, Corrida, Spain (13%) ABV

Fruit-led, with a medium body and subtle spicy notes

175ml 6.35 - 250ml 8.60 - btl 23.50

#### Pinot Noir, Rare Vineyards, France (13%) ABV

For those who prefer a lighter-bodied red – shows cherries and blueberries with a fresh, savoury finish

btl 27.00

#### Tempranillo, Campo Viejo, Rioja, Spain (13%) ABV

Silky and smooth, with aromas of sumptuous cherries and creamy vanilla notes from the oak barrels

btl 29.50

#### Malbec, Alamos, Mendoza, Argentina (13.5%) ABV

Aromas of ripe dark berry fruit, including raspberry and currant flavours, with notes of sweet spice

175ml 8.40 - 250ml 11.35 - btl 31.00

### Rosé Wines

#### Pinot Grigio Rosato, Vinuva, Venezia, Italy (11%) ABV

Soft and delicate, yet full of summer fruit richness – delicious with salads!

175ml 7.60 - 250ml 10.25 - btl 28.00

#### Tempranillo Rosé, Corrida, Spain (11.5%) ABV

Medium-sweet, with delicious strawberry and raspberry flavours and a zingy freshness

125ml 6.35 - 250ml 8.60 - btl 23.50

Adults need around 2000 kcal a day.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. (V-M) Made with veggie ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. †Peppercorn sauce contains brandy.

#### Do you have any allergies?

Full allergen information is available for all dishes. Please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen-free zones in our kitchens; therefore, it is not possible to fully guarantee allergen separation. Even if you have eaten a dish previously, please inform staff of any food allergies before placing your order, so that every precaution may be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. Fish and poultry dishes may contain bones and/or shell. All weights are approximate uncooked. Ingredients are based on standard product formulations; variations may occur, and calories stated (excluding drinks options) are subject to change. Photography is for illustrative purposes only. All products and offers are subject to availability. Management reserves the right to refuse custom and/or withdraw/change offers (without notice) at any time. Prices are in pounds sterling and include VAT, at the current rate. At Stonegate Group, all tips earned by our hard-working team members, from delivering great customer service, are retained by them. If, for any reason, you're not happy with your visit, please let a team member know. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.