



APERITIF'S

Elderflower Spritz £5
Elderflower, Mint, Lemon, Soda

Bramble Spritz £10
Gin, Lemon, Berry Compote, Prosecco

Mint Julep £9
Fresh Mint, Lemon, Prosecco

FOR THE TABLE

Deco Bread Basket £6.50
Sourdough, Boule, Pan de Bono, Turkish flat breads
Cornish Salted Butter, Harissa Butter, Chimichurri

Noccelara Olives £4
Rosemary, Preserved Lemon & Garlic Oil Vg

STARTERS

Moules Marinière £10/17
Cream, White Wine, Butter, Parsley, Served with Toasted Sourdough

Seared King Scallops £13
Celeriac Purée, Crispy Pancetta, Pomegranate, Micro Coriander, Red Amaranth

Seasonal Vegetable Soup Vg £8
Sourdough Bread, Croutons, Olive Oil & Parsley

Hoisin Glazed Pork Belly £10
Pork belly, Potato Starch Hoisin Sauce & Pickled Mooli

Hoisin Cauliflower Vg £8
Sticky Hoisin Glaze & Pickled Mooli

Please ask to see our full list of allergens and inform us of any dietary requirements.
Please be aware we work in a kitchen with the following fresh ingredients and cannot
guarantee that food will be completely free of nuts, gluten, fish, eggs, dairy, celery & sesame.
V-Vegetarian Vg-Vegan Vo-Vegan Option Available

Please note that a 10% discretionary service charge will be added to your bill



MAINS

Milanesa De Pollo Con Tartufo £18

Pan Fried Breaded Chicken, Truffle Sauce, Black Truffle Oil, Pea Shoots, Pangrattato

Pan-Fried Chicken Supreme GF £18

Tarragon white wine Velouté, Herb oil, Crispy Artichokes, Watercress

Steak Frites £18

Minute steak, Thyme and Rosemary Fries, Béarnaise sauce

Churrasco Chorizo Butterflied Sirloin 300g. £24

Marinated in Parsley, Garlic & Olive oil, Thyme and Rosemary Fries

Risotto Frutti Di Mare £18

Risotto, Saffron, Mussels, Prawns, Baby Squid, White Wine, Crevettes

Pappardelle Arrabbiata Vg £15

Spicy Marinara Sauce, Fresh Herbs

Deco Mac n Cheese V £16

Cheesy Béchamel, Mozzarella, Pangrattato

Deco Classic Beer Battered Fish & Chips £18

Cod Fillets, Minted Mushy Peas, Chunky Chips, Homemade Tartar Sauce, Charred Lemon

Deco Classic Beef Burger £19

Brioche Bun, Raclette, Caramelised Onion, Bacon Mayo & Fries

Deco Gnocchi al Ragù di Agnello £18

Homemade Gnocchi, Slow Cooked Lamb Shoulder Ragù

SIDES

Creamed Spinach - Wilted Spinach, White Wine, Cream, Pangrattato £5

Mixed Salad- Mixed Leaves, Tomatoes, Red Onion, Cucumber, House Dressing £5

Pomme Aligot - Mashed Potatoes, Confit Garlic, Olive oil £5

Deco House fries - Thyme & Rosemary Salt £5

Truffle Fries - Truffle Paste & Truffle oil £5



DESSERTS

Vanilla Crème Brûlée £8

Whisky & Blood Orange Poached Rhubarb

Cola Sticky Toffee Pudding £9

Bourbon Chocolate Sauce, Vanilla Ice Cream

Chocolate Delice £8

Sour Cherries & Vanilla Mascarpone

Apple & Winter Berry Crumble £8

Vanilla Custard

Passionfruit Posset £8

Candied Lime & Lemon Shortbread

Local Cheeses £9

Onion Jam, Pickles & Toast V

Salted Caramel Espresso Martini £10

Kahlua, Vodka, Espresso

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