DESSERTS

Served 12pm-3:45pm

Sticky Toffee Pudding (GF-A) £3
Served with toffee sauce and either ice cream, fresh cream or custard

Marina Mess (GF)

£6.50

Fresh berries, berry compote, crushed meringue & vanilla ice cream

Cheese Board (GF-A)

£9.50

A selection of cheeses on a warm flat bread, with crackers, fruit cake, champagne sorbet & apple jelly

Trio of Lemon

Sicilian lemon tart, limoncello cheesecake & a lemon curd ice cream

Cheesecake (GF)

£6.50

Chocolate caramel cheesecake with Chantilly cream

Ice Cream Sundae (GF-A)

£7.95

Made with Yorvale Ice Cream. Please ask your server for flavours

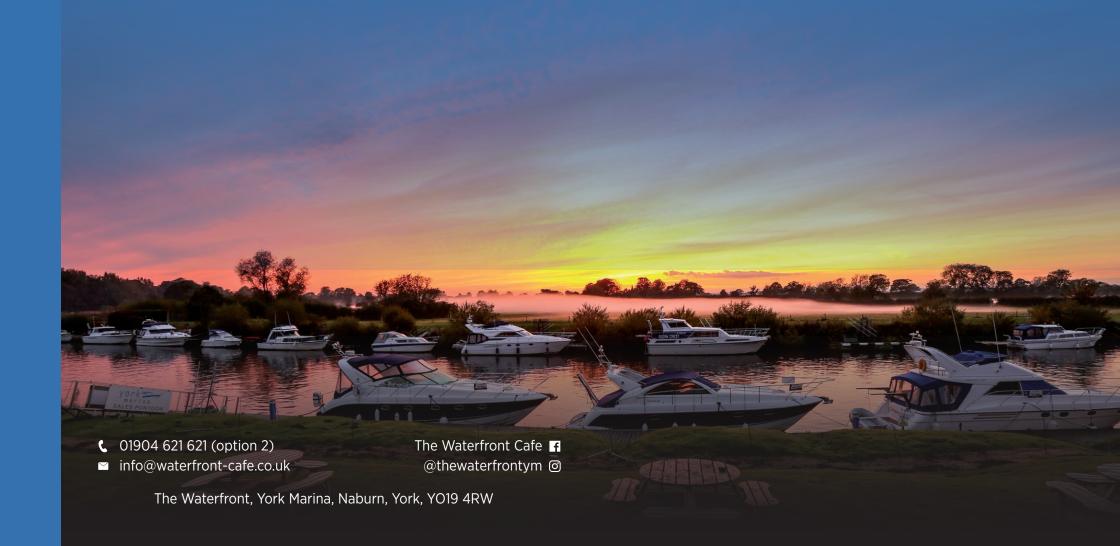
Yorvale Ice Cream 1 scoop £2.60 | 2 Scoops £3.90

Please ask your server for flavours





BREAKFAST & LUNCH MENU



We are unable to accommodate menu changes at the weekends or at busy periods during the week, other than dietary requirements.

BREAKFAST

Served 9am-11.30am

Waterfront Breakfast (GF-A)

£12

Swaledale sausage ring, back bacon, field mushroom, roasted plum tomatoes, free range fried egg served with toasted bloomer

Vegetarian Breakfast (GF-A)

£12

Plant based sausages, hash brown, sautéed mushrooms, grilled tomato, avocado, free range fried egg served with a toasted bloomer

Breakfast Roll (GF-A)

£6

Choice of either back bacon, swaledale sausage or free range fried egg

Smoked Salmon with Scrambled Eggs (GF-A) Served on toasted sourdough

£10

Eggs Benedict (GF-A)

£9.50

Yorkshire ham on a breakfast muffin, poached egg with hollandaise sauce

Smashed Avocado with Crumbled Feta Cheese (GF-A) Poached egg, roasted cherry tomatoes,

Sriracha sauce served on toasted sourdough

Add smoked streaky bacon +£1.50

Sautéed Truffled Mushrooms (GF-A)

£9

£10

On sourdough with a free range fried egg

Fruit Pancakes

£10

Mixed berry compote flavoured with vanilla, Greek vogurt & honev

SIDES & JUICES

Baked Beans	£1
Hash Browns	£1.50
Sautéed Mushrooms	£1.50
Black Pudding	£2
Pure Orange Juice	£3
Pure Apple Juice	£3

If you have a food allergy or a special dietary requirement, please tell a member of the team when placing your order. (VE) - Vegan (GF) - Gluten Free (GF-A) - Gluten Free Available (VE-A) - Vegan Available

OPEN SANDWICHES (GF-A)

Served 12pm-3:45pm

Either white or brown bloomer served with salad garnish Add skin on or truffle fries +£4/£5.50

Avocado (VE) on Waldorf salad

£12.50

Cheese Savoury

£12.50

Wensleydale, caramelised red onion marmalade

Icelandic Prawn Cocktail with salad

£14.50

Smoked Salmon with lemon & dill mayonnaise £14.50

£12.50 **Tuna Salad**

Peppers, cucumber, sunblushed tomatoes & balsamic syrup

Chicken Caesar with or without anchovies £13.50

SALAD BOWLS

Served 12pm-3.45pm

Super Food Salad (VE) (GF) £14.50 Spinach, blueberries, walnuts, avocado, kasha (gluten free buckwheat) & Dijon dressing

Add Feta Cheese (VE-A) +£2.50 Add Chicken +£3.50

King Prawn Salad (GF) £17.60 Tomato, kale, brown rice & guinoa

Chicken Club Salad (GF-A) £16.50

Roast chicken, bacon, brioche croutons, crisp lettuce, sun-blushed tomatoes & tomato mayonnaise

Duck Bon Bon Salad £16.50

Oriental salad, hoisin dressing

SIDES

Skin on Fries (GF-A)	£4.00
Truffle & Parmesan Fries	£5.50
House Mixed Salad	£4
Mushy Peas	£2.20
Homemade Tartare Sauce	£1.65
House Slaw	£3.50

LUNCH

Served 12pm-3.45pm

Fishermans Catch (GF-A) sharing deck for two Haddock goujons, Greenland prawn cocktail, smoked salmon, scampi, crayfish & avocado salsa, capers, tartare sauce & pickled lemon

Vegetarian Meatballs (VE)

£15.50

Spicy tomato rose harissa sauce, vegetable straw tartare, warm flat bread smothered in purple basil pesto

Garden of Eden Burger (VE-A)

£15.40

Plant based pattie with smashed avocado, feta cheese & cherry tomatoes, served in an Eden bun, fries & house slaw

Upgrade to truffle & parmesan fries

+£1.50

Fish Finger Raft (GF-A)

£17.60

Beer battered haddock gouions, crisp iceberg lettuce. lemon mayonnaise, served on a locally baked bloomer, skinny fries & mushy peas Add homemade tartare sauce +£1.65

Chicken Sourdough Flatbread (GF-A)

£16.50

£19.50

Topped with roast chicken breast, marinated Mediterranean vegetables, feta cheese & honey

Steak Sandwich

6oz Yorkshire tenderised sirloin steak served in an onion sourdough roll with a beer battered onion ring. onion marmalade, crispy onions & a pickle skewer, fries & house slaw

Upgrade to truffle & parmesan fries

+£1.50

Marina Burger (GF-A)

£15.95

Two 3oz beef patties, bacon, Monterrey Jack cheese, Yorkshire chilli jam, served in a Tennessee grill-house bun, fries & house slaw

Add garlic prawns Upgrade to truffle & parmesan fries

+£3.30 +£1.50

Quiche Of The Day

£14.50

Served with a house salad & fries