DESSERTS

Served 12pm-3:45pm

Sticky Toffee Pudding

£7

Served with toffee sauce, vanilla ice cream or fresh cream

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

Chocolate Assiette

£7.50

Chocolate & orange tart, chocolate & orange ice cream & warm home made brownie

Cheesecake (GF)

£6.50

Homemade strawberry & lime cheesecake with Chantilly cream

Ice Cream Sundae (GF-A)

£7.95

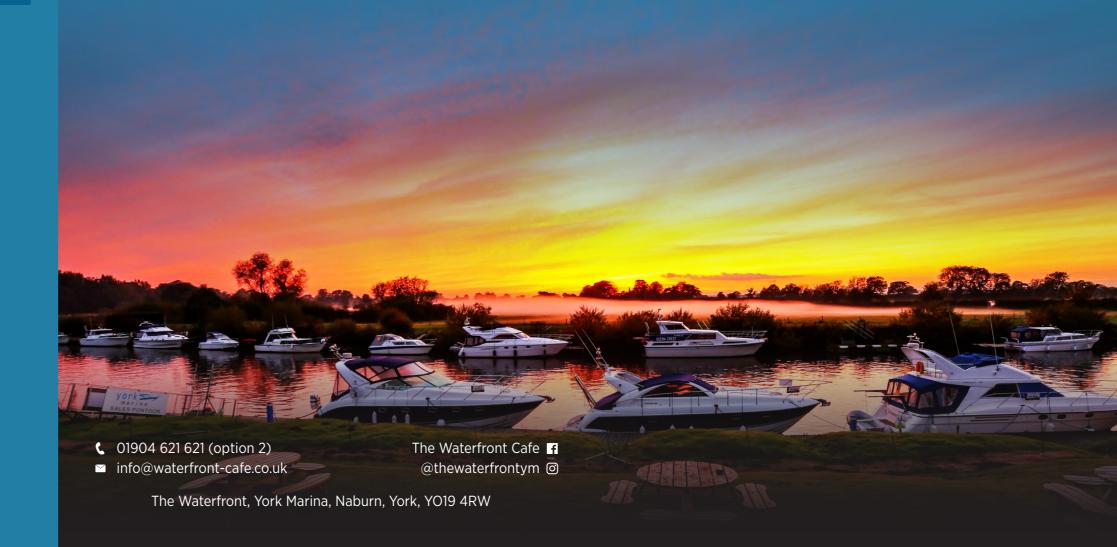
Made with Yorvale Ice Cream. Please ask your server for flavours

Yorvale Ice Cream 1 scoop £2.60 | 2 Scoops £3.90 Please ask your server for flavours









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

Eggs Benedict (GF-A)

£9.50

£10

+£1.50

£10

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

Sautéed Truffled Mushrooms (GF-A) On sourdough with a free range fried egg

£9

Fruit Pancakes £10 Mixed berry compote flavoured with vanilla, Greek yogurt & honey

SIDES & JUICES

Baked Beans Hash Browns Sautéed Mushrooms Black Pudding	£1 £1.50 £1.50 £2
Pure Orange Juice	£3
Pure Apple Juice See over page for hot drinks	£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

OPEN SANDWICHES (GF-A)

Served 12pm-3:45pm

Either white or brown bloomer served with salad garnish Add skin on or truffle fries $\pm \frac{4}{5.50}$

Avocado (VE) on Waldorf salad £12.50

Cheese Savoury £12.50

Red Cheddar, spring onion, peppers, semi-dried tomatoes & mayonnaise

£14.50 **Icelandic Prawn Cocktail** with salad

£14.50 Smoked Salmon with lemon & dill mayonnaise

Tuna Nicoise £12.50

Flaked tuna with green beans, olives, hen egg, tomato & Dijon mustard dressing

Ham Hock with balsamic onion mayonnaise £12.50

Roasted Chicken Breast red pesto mayonnaise £13.50

SALAD BOWLS

Served 12pm-3.45pm

£16.50

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

+£2.50 Add Feta Cheese Add Chicken +£3.50

King Prawn & Rice Noodle Salad (GF) £17.60

Spring onions, mangetout, cucumber, coriander, basil & mint with sweet chilli dressing

Chicken Club Salad (GF-A)

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

Confit Of Duck Leg Salad (GF) £16.50

New potatoes, orange, green beans, spring onions, stem ginger, honey & sesame seed 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 £37.50 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

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 goujons, crisp iceberg lettuce. lemon mayonnaise, served on a locally baked bloomer, skinny fries & mushy peas

Add homemade tartare sauce

+£1.65

Smoked Haddock Hash (GF)

£15

Smoked haddock sautéed with crushed new potatoes. onions, poached egg, & a whole grain mustard dressing

Chicken Saboroso Flatbread

£16.50

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

Pulled Pork in Foccaccia

£16.50

Pork braised for 8 hours with BBQ spices, served with fries & house slaw

Upgrade to truffle & parmesan fries

+£1.50

Steak Sandwich

£19.50

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 +£1.50

Upgrade to truffle & parmesan fries

£15.95

Marina Burger (GF-A) Two 3oz beef patties, bacon, Monterrey Jack cheese,

Yorkshire chilli jam, served in a Tennessee grill-house bun, fries & house slaw

Add garlic prawns +£3.30 Upgrade to truffle & parmesan fries +£1.50

Quiche Of The Day

£14.50

Served with a house salad & fries

A discretionary 12.5% service charge will be added to parties of 6 or more