STARTERS

Ezme Antipasti (GF) (VE) £6.50 Marinated & oven roasted Mediterranean vegetables served with Ezme antipasti salad

Warm Truffle Infused Brie (GF-A) £7 Spiced strawberry chutney & toasted focaccia

Crayfish & Avocado Cocktail (GF-A) £8 Served with a tomato salsa, brown bread & butter

King Prawn & Sun-blushed Tomato Kebab (GF) £8 Marinated in garlic & chilli, served on a bed of crisp salad leaves

Duck Bon Bon Taco	
with spring onion, cucumber &	
hoi sin sauce	

Chicken Liver Parfait (GF-A) £6.50 Served with crackers & quince jelly

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

MAINS

Garden of Eden Burger (VE-A) Plant based pattie with smashed avocad cheese & cherry tomatoes, served in an l fries & house slaw	
Upgrade truffle & Parmesan fries	+£1.50

Vegetarian Meatballs (VE) £15.40 Spicy tomato rose harissa sauce, vegetable straw tartare, warn flat bread smothered in purple basil pesto

Super Food Salad (VE) (GF)	£14.50
Spinach, blueberries, walnuts, avocado,	kasha
(gluten free buckwheat) & Dijon dressin	g
Add Feta Cheese	+£2.50
Add Chicken	+£3.50

Fisherman's Catch (GF-A) £37.50
(Sharing deck for two)
£6.95 Scampi, crayfish & avocado salsa, haddock goujons, Greenland prawn cocktail, smoked salmon, homemade tartare sauce, bread & butter

Grilled Sea Bass (GF) Served on a hot Niçoise salad

East Coast Haddock (GF-A)	£17.60
Cooked in a Yorkshire ale batter, chips,	mushy
peas, brown bread & butter	
Add homemade tartare sauce	+£1.65

Chicken Club Salad (GF-A) £16.50 Roast chicken, bacon, crispy lettuce, sun-blushed Tomatoes, tomato mayonnaise

MAINS continued

Steak Sandwich 6 oz Yorkshire tenderised sirloin stea onion sourdough roll with beer batte ring, onion marmalade, crispy onion skewer, fries & house slaw	ered onion
Upgrade 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 Tennes- see grill-house bun, fries & house slaw	
see grill-house bun, tries & house sla	
see grill-house bun, fries & house sla Add garlic prawns Upgrade truffle & Parmesan fries	

SIDES

£18.50

Skin on Fries <mark>(GF-A)</mark> Truffle & Parmesan Fries (<mark>GF-A)</mark>	£4.00 £5.50
House Mixed Salad	£4
Mushy Peas	£2.20
Homemade tartare sauce	£1.65

If you have a food allergy or a special dietary requirement, please tell a member of the team when placing your order

> (GF) Gluten Free (GF-A) Gluten Free Available (VE) Vegan (VE-A) Vegan available



DESSERTS

Sticky Toffee Pudding (GF-A) Served with toffee sauce, vanilla ice cream, fresh cream or custard

Marina Mess (GF) £6.50 Fresh berries, berry compote, crushed meringue & vanilla ice cream

£7

Cheese Board (GF-A) £9.50 A selection of cheeses on a warm flat bread, with crackers, fruit cake, champagne sorbet & fruit jelly

Trio of Lemon £7.50 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 the flavours available

EVENING MENU

CHILDREN'S

Served with tries & peas

Haddock Goujons (GF-A) Served with fries & peas	£7.95
Whitby Scampi (GF-A) Served with fries & peas	£7.95
Swaledale Sausage (GF-A) Served with fries & peas	£7.95
Southern Fried Chicken Goujons	£7.95