

Festive LIGHT LUNCH MENU

Served from 12pm - 3:45pm

Open Sandwiches (GF-A)

Served on a choice of white or brown bread with salad garnish

SMOKED SALMON £11
with horseradish crème fraiche & crispy capers

AVOCADO on Waldorf salad £9.95

ICELANDIC PRAWN COCKTAIL salad £11

CHEESE SAVOURY red cheddar & spring onion, peppers,
semi-dried tomatoes, mayonnaise £9.95

Side - **Rosemary & Sage Salted Chips** £2.95 (GF-A)

Hot Sandwiches (GF-A) £12.95

*Served on a toasted rustic ciabatta with rosemary & sage salted chips
& a jug of gravy*

ROAST TURKEY WITH CRANBERRY STUFFING

ROAST STRIPLOIN OF BEEF

Quiche Of The Day £12.50

Served with a house salad & fries

FESTIVE turkey, bacon & sprout

VEGETARIAN

Please ask for today's option

CAKES AND TRAY BAKES

Please ask a member of the team for today's selection

(GF-A) gluten free available

BREAKFAST

Served from 9am - 11:30am

WATERFRONT BREAKFAST (GF-A) £9.50

Swaledale sausages, dry cured bacon, mushrooms,
grilled tomato, baked beans, hash brown, free range fried egg

VEGETARIAN BREAKFAST (GF-A) £9.50

Plant based sausages, hash brown, mushrooms
grilled tomato, baked beans, free range fried egg

BREAKFAST ROLL (GF-A) £4.95

Choice of either dry cured bacon, Swaledale sausage or free range fried egg

FREE RANGE EGGS ON TOAST (GF-A) £5.95

Scrambled, fried or poached

EGGS BENEDICT (GF-A) £7.25

Dry cured bacon, poached egg served on an English muffin, hollandaise sauce

EGGS ROYALE (GF-A) £7.25

Smoked salmon, poached egg served on an English muffin, hollandaise sauce

SAUTÉED TRUFFLED MUSHROOMS £7.25

On sourdough with a free range fried egg

MARINA PANCAKES £8.25

~ Mixed berry compote flavoured with vanilla & brown sugar

~ Banana with Greek yogurt & honey

~ Dry cured bacon & maple syrup

Orange juice, freshly squeezed £3.50

Martin Frobisher's 100% fruit juices £3

Apple, grapefruit, orange & passion fruit, apple & raspberry

(GF-A) gluten free available

Festive

LUNCH MENU

Served from 12pm - 3:45pm

2 Courses £22.50

3 Courses £26.50

STARTERS

Smoked Haddock Hash (GF)

New potatoes, onion & smoked haddock sauteed, served with a poached egg, honey & wholegrain mustard dressing

Potted Ham Hock (GF-A)

Beetroot tartare served with crusty bread

Crayfish & Smoked Salmon Cocktail (GF-A)

Citrus & dill mayonnaise, brown bread & butter

Barbecued Jack Fruit Taco (GF-A) (VE)

With carrot & caraway slaw

MAINS

Roasted Turkey Breast (GF-A)

Bubble & squeak potato cake, roast root vegetables, cranberry stuffing, sprout angels & gravy

Striploin of British Beef (GF-A)

Seasoned with black pepper & sea salt, served with seasonal vegetables, cauliflower cheese toad in the hole & a rich red wine gravy

Escalope of Salmon (GF)

Marinated with ezme paste, baked & served on tenderstem broccoli, with lyonnaise potatoes

Vegetarian Meatballs (VE)

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

(GF-A) gluten free available, (GF) gluten free, (VE) vegan

Festive

LUNCH MENU

DESSERTS

Christmas Pudding (GF-A)

With brandy sauce

Warm Mince Pie Brownie

With rum & raisin ice cream

Cheese Plate (GF-A)

Wensleydale & cranberry, Harrogate blue, with fruit cake, savoury crackers & tipsy grapes

Mulled Wine Poached Pear (GF)

Crushed meringue & chantilly cream

Nibbles ...

Marinated Nocellara Olives £4

Red Harissa Nuts £2

Pickled Egg £2

Feta Stuffed Hot Bell Peppers £4