

Evening Menu is served Friday & Saturday, 5.30pm - 7.45pm

STARTERS

- Ezme Antipasti (GF) (VE)** £7
Marinated & oven roasted Mediterranean vegetables served with Ezme antipasti salad
- Warm Truffle Infused Brie (GF-A)** £8.50
Caramelised onion chutney & toasted focaccia
- Crayfish & Avocado Cocktail (GF-A)** £9
Served with a tomato salsa, brown bread & butter
- King Prawn & Sunblushed Tomato Kebab (GF)** £9
Marinated in garlic & chilli, served on a bed of crisp salad leaves
- Duck Bon Bon Taco** £8.50
Served with spring onion, cucumber & hoi sin sauce
- Chicken Liver Parfait (GF-A)** £7.50
Served with crackers & quince jelly

A 12.5% discretionary service charge will be added to all bills

MAINS

- Garden of Eden Burger (VE-A)** £16.50
Plant based pattie, smashed avocado, feta cheese & cherry tomatoes in an Eden bun, fries & house slaw. Upgrade to truffle & parmesan fries +£1.65
- Vegetarian Meatballs (VE)** £16.50
Spicy tomato rose harissa sauce, vegetable straw tartare, warm flat bread smothered in purple basil pesto
- Super Food Salad (VE) (GF)** £15.50
Spinach, blueberries, walnuts, avocado, kasha (gluten free buckwheat) & Dijon dressing
Add Feta Cheese (VE-A) +£2.50
Add Chicken +£3.50
- Fishermans Catch (GF-A)** £40.00
sharing deck for two
Scampi, crayfish & avocado salsa, haddock goujons, Greenland prawn cocktail, smoked salmon, homemade tartare sauce, bread & butter
- Grilled Sea Bass Fillets (GF)** £19.00
Served on a hot Niçoise salad
- East Coast Haddock (GF-A)** £18.95
Cooked in a Yorkshire ale batter, chips, mushy peas, brown bread & butter
Add homemade tartare sauce +£1.80
- Chicken Club Salad (GF-A)** £17.50
Roast chicken salad, bacon, crispy lettuce, sun-blushed tomatoes, brioche croutons & tomato mayonnaise
- Steak Sandwich** £22.00
6oz Yorkshire tenderised sirloin steak in onion sourdough roll, beer battered onion ring, onion marmalade, crispy onion & a pickle skewer, fries & house slaw Upgrade to truffle & parmesan fries +£1.65
- Marina Burger (GF-A)** £17.50
Two 3oz beef patties, bacon, Monterrey Jack cheese, Yorkshire chilli jam, in a Tennessee grill-house bun, fries & house slaw
Add Garlic Prawns +£3.50
Upgrade to truffle & parmesan fries +£1.65

SIDES

- Skin on Fries (GF-A)** £4.40
Truffle & Parmesan Fries £5.95
House Mixed Salad £4.40
Mushy Peas £2.40
Homemade Tartare Sauce £1.80



CHILDREN'S

- All served with fries and peas
- Haddock Goujons (GF-A)** £8.80
- Whitby Scampi (GF-A)** £8.80
- Swaledale Sausage (GF-A)** £8.80
- Southern Fried Chicken Goujons** £8.80

DESSERTS

- Sticky Toffee Pudding (GF-A)** £8.00
With toffee sauce and either vanilla ice cream, fresh cream or custard
- Marina Mess (GF)** £7.50
Fresh berries, berry compote, crushed meringue & vanilla ice cream
- Cheese Board (GF-A)** £11.00
A selection of cheeses on a warm flat bread, with crackers, fruit cake, champagne sorbet & apple jelly
- Trio of Lemon** £9.00
Sicilian lemon tart, limoncello cheesecake & a lemon curd ice cream
- Cheesecake (GF)** £8.00
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



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

