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) Marinated in garlic & chilli, served on a bed of crisp salad leaves **Duck Taco (GF-A)** £6.95 Shredded confit od duck with spring onion & cucumber, served on a warm taco with plum 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) £15.40
Plant based pattie with smashed avocado, feta cheese & cherry tomatoes, served in an Eden bun, 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 dressing

Add Feta Cheese +£2.50
Add Chicken +£3.50

Fisherman's Catch (GF-A) £37.50 (Sharing deck for two) Scampi, crayfish & avocado salsa, haddock

goujons, Greenland prawn cocktail, smoked salmon, homemade tartare sauce, bread & butter

Grilled Sea Bass (GF) £18.50 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 £19.50
6 oz Yorkshire tenderised sirloin steak served in onion sourdough roll with beer battered onion ring, onion marmalade, crispy onion & a pickle skewer, fries & house slaw

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 Tennessee grill-house bun, fries & house slaw

Add garlic prawns £3.30
Upgrade truffle & Parmesan fries +£1.50

SIDES

Skin on Fries (GF-A)	£4.00
Truffle & Parmesan Fries (GF-A)	£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



EVENING MENU

DESSERTS

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) £7.50

Made with Yorvale ice cream. Please ask your server for the flavours available

CHILDREN'S

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