

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

