

DESSERTS

Sticky Toffee Pudding £6.50

Served with toffee sauce, vanilla ice cream or fresh cream

Marina Mess (GF) £6

Fresh berries, berry compote, crushed meringue & vanilla ice cream

Cheese Board (GF-A) £9

A selection of cheeses on a warm flat bread, with crackers, fruit cake, champagne sorbet & apple jelly

Chocolate Assiette £7

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) £7.25

Made with Yorvale Ice Cream. Please ask your server for the flavours available

HOT DRINKS

We are delighted to serve Dancing Goat Coffee of York, either whole bean or decaffeinated. All our coffee is made with full fat milk, we do have semi-skimmed, soya or oat milk available on request

Espresso £2.35

Double Espresso £2.65

Americano £3.05

Flat White £3.35

Latte £3.40

Cappuccino £3.40

Mocha £3.40

Hot Chocolate £3.85

Served whipped cream & marshmallows

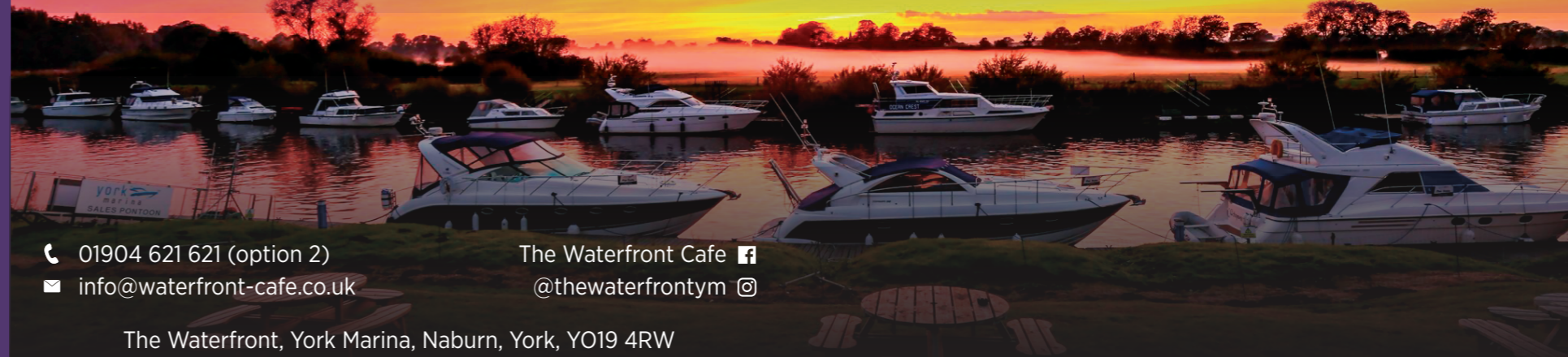
Yorkshire Tea £2.90

Speciality Tea £2.95

Choose from: Earl Grey, Green Tea, Decaffeinated, Peppermint, Lemon & Ginger, Berry & Elderflower




EVENING MENU



☎ 01904 621 621 (option 2)

✉ info@waterfront-cafe.co.uk

The Waterfront Cafe 

@thewaterfrontym 

The Waterfront, York Marina, Naburn, York, YO19 4RW

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

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 & Sunblushed Tomato Kebab (GF)** £8
Marinated in garlic & chilli, served on a bed of crisp salad leaves
- Pulled Pork Taco (GF-A)** £6.50
Served with apple slaw
- 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)** £14
Plant based pattie with cauliflower bang bang, Violife cheese & salad served in an Eden bun, fries & house slaw
Upgrade to seasoned fries +50p
- Grilled Halloumi Kebab (GF)** £15
Halloumi with peppers & onion, served with basmati rice & homemade sweet & sour sauce
- Fishermans Catch (GF-A)** £34
sharing deck for two
Scampi, crayfish & avocado salsa, haddock goujons, Greenland prawn cocktail, smoked salmon, homemade tartar sauce, bread & butter
- Grilled Sea Bass Fillets (GF)** £18.50
Served on a hot Niçoise salad
- East Coast Haddock (GF-A)** £16.50
Cooked in a Yorkshire ale batter, chips, mushy peas & brown bread & butter
Add homemade tartare sauce +£1.50
- Homemade Steak & Ale Pie** £14.95
Beef cooked in Black Sheep ale, enclosed in suet pastry, mushy peas & chunky chips
- Chicken Breast Filled with Mango (GF)** £16.95
Coated in fine coconut, served with wild rice & a creamy curry sauce
- British Reared Beef 10oz Rib Eye Steak (GF-A)** £27
Chunky chips, house salad & peppercorn sauce
- Slow Roasted Belly Pork (GF)** £18
With truffle mashed potato, buttered courgettes & cider sauce
- Marina Burger (GF-A)** £15
Two 3oz beef patties, bacon, Monterrey Jack cheese, Yorkshire chilli jam, served in a Tennessee grill-house bun, fries & house slaw
Upgrade to seasoned fries +50p
Add garlic prawns +£3.00

CHILDREN'S

- Haddock Goujons (GF-A)** £7
Served with fries and peas
- Whitby Scampi** £7
Served with fries and peas
- Swaledale Sausage** £7
Served with fries and peas
- Buttermilk Chicken Goujons** £7
Served with fries and peas

SIDES

- Skin on Fries (GF-A)** £3.75
Seasoned Fries £4.25
choose from: garlic & smoked sea salt, truffle & parmesan or rosemary & sea salt
- House Mixed Salad** £3
Mushy Peas £1.95
Homemade Tartare Sauce £1.50

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

