STARTERS

Ezme Antipasti (GF) (VE) Marinated & oven roasted Mediterrane vegetables served with Ezme antipasti salad	£6.50 ean	Garden of Eden Burger (VE-A) Plant based pattie with smashed avocado, feta cherry tomatoes, served in an Eden bun, fries slaw	& ł
Manne Truffle Infrared Bris (CF A)	67	Upgrade truffle & Parmesan fries	+£1
Warm Truffle Infused Brie (GF-A) Spiced strawberry chutney & toasted focaccia	£7	Vegetarian Meatballs (VE) Spicy tomato rose harissa sauce, vegetable str warn flat bread smothered in purple basil pest	
Crayfish & Avocado Cocktail (GF-A)	£8		
Served with a tomato salsa, brown brea butter	ad &	Super Food Salad (VE) (GF) Spinach, blueberries, walnuts, avocado, kasha	£1 (gl
King Prawn & Sun-blushed Tomato Kebab (GF) Marinated in garlic & chilli, served on a	£8 bed of	free buckwheat) & Dijon dressing Add Feta Cheese Add Chicken	+£
crisp salad leaves		Fisherman's Catch (GF-A)	£3
		(Sharing deck for two) Scampi, crayfish & avocado salsa, haddock	
Duck Taco (GF-A) Shredded confit of duck with spring oni cucumber, served on a warm taco with		goujons, Greenland prawn cocktail, smoked salmon, homemade tartare sauce, bread & bu	ıtte
sauce		Grilled Sea Bass (GF)	£1
Chicken Liver Parfait (GF-A)	£6.50	Served on a hot Niçoise salad	
Served with crackers & quince jelly		East Coast Haddock (GF-A) Cooked in a Yorkshire ale batter, chips, mushy brown bread & butter Add homemade tartare sauce	£1 pe
A discretionary 12.5% service charge will be	e added	Tida Tottle turture adde	. 1
to parties of 6 or more		Chicken Club Salad (GF-A)	£1

MAINS

Garden of Eden Burger (VE-A) Plant based pattie with smashed avocado, fei cherry tomatoes, served in an Eden bun, fries slaw	
Upgrade truffle & Parmesan fries	+£1.50
Vegetarian Meatballs (VE) Spicy tomato rose harissa sauce, vegetable st	£15.40 craw tartare,

Super Food Salad (VE) (GF) Spinach, blueberries, walnuts, avocado, kasha	£14.50 (gluten
free buckwheat) & Dijon dressing Add Feta Cheese Add Chicken	+£2.50 +£3.50

113110111111111111111111111111111111111	£37.30
(Sharing deck for two)	
Scampi, crayfish & avocado salsa, haddock	
goujons, Greenland prawn cocktail, smoked	
salmon, homemade tartare sauce, bread & bu	utter

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-blus	hed
Tomatoes, tomato mayonnaise	

MAINS continued

Marina Burgar (CE A)

Upgrade truffle & Parmesan fries

Steak Sandwich

Steak Salia Wieli	L13.30
6 oz Yorkshire tenderised sirloin steak served	d in
onion sourdough roll with beer battered onio	on ring,
onion marmalade, crispy onion & a pickle ske	ewer, fries
& house slaw	
Upgrade truffle & Parmesan fries	+£1.50

£19 50

+£1.50

Marina burger (Gr-A)	115.9
Two 3oz beef patties, bacon, Monterrey Jac	k cheese
Yorkshire chilli jam, served in a Tennessee g	grill-house
bun, fries & house slaw	
Add garlic prawns	£3.30

SIDES

f37 50

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 (VE-A) Vegan available



EVENING MENU

SAMPLE SPECIALES

10oz Gammon Steak (GF) £17.50

Served with pineapple salsa, crispy poached egg, crushed minted new potatoes

Ribeye Steak Surf & Turf (GF) £28

10oz Ribeye steak with tiger prawn skewer, served with a house salad & chips

Grilled Halloumi Kebab (GF) £15

Halloumi with peppers & onion, served with basmati rice, Marina sweet & sour sauce

DFSSFRTS

Served with fries & peas

Served with fries & peas

Southern Fried Chicken Goujons

DEOCEMIO	
Sticky Toffee Pudding (GF-A) Served with toffee sauce, vanilla ice cream, fresh cream or custard	£7
Marina Mess (GF) Fresh berries, berry compote, crushed meringue & vanilla ice cream	£6.50
Cheese Board (GF-A) A selection of cheeses on a warm flat bread, with cr fruit cake, champagne sorbet & fruit jelly	£9.50 ackers,
Chocolate Assiette Chocolate & orange tart, chocolate & orange ice cre warm home made brownie	£7.50 am &
Cheesecake (GF) Homemade strawberry & lime cheesecake with Chantilly cream	£6.50
Ice Cream Sundae (GF-A) Made with Yorvale ice cream. Please ask your serve flavours available	£7.95 er for the
CHILDREN'S	
Haddock Goujons (GF-A) Served with fries & peas	£7.95
Whitby Scampi (GF-A) Served with fries & peas	£7.95
Swaledale Sausage (GF-A)	£7.95

£7.95