

## NIBBLES...

- Marinated Nocellara Olives £4  
Red Harissa Nuts £2  
Pickled Egg £2  
Feta Stuffed Hot Bell Peppers £4

# EVENING MENU

## Starters

The  
WATERFRONT  
YORK MARINA

**TIGER PRAWN & SUNBLUSHED KEBAB** £7.50 (GF)

*Marinated in garlic, chilli & ginger*

**EZME ANTIPASTI & GOATS CHEESE SALAD** £6.50 (GF)

**SMOKED SALMON & CRAYFISH COCKTAIL** £8.00 (GF-A)

*Dill & lemon mayonnaise, brown bread & butter*

**SLOW BRAISED BEEF BRISKET** £6.50

*Salsa taco*

**ARTISAN BREAD** £5.50

*Olive oil & balsamic syrup or smoked sea salt Netherend Farm butter (VE-A)*

**VEGETARIAN PLATTER (Sharing deck for two)** £12.50 (VE)

*Pea & mint fritters, bbq jackfruit tacos, crudites with bbq dip & hummus*

**FISHERMAN'S CATCH (Sharing deck for two)** £14.50 (GF-A)

*Haddock goujons, Greenland prawn cocktail, smoked salmon, home made tartar sauce, bread & butter*

## Mains

**MOROCCAN LAMB** £14.50

*Lamb rubbed in Moroccan spices braised for 8 hours, warm flatbread, crunchy salad, drunk apricots, yogurt & mint dressing*

**WINTER GREEN BURGER** £12.95 (VE)

*Plant based pattie with smashed avocado, violife cheese & salad served in a bun, fries & house slaw*

**PULLED PORK BURGER** £14 (GF-A)

*Two 3oz beef patties layered with slow roasted barbecued pulled pork, applewood smoked cheese, served in a bun with salad, fries & house slaw*

**PORCHETTA** £16.50 (GF-A)

*Slow roasted pork loin rolled with herb seasoning, fries, hoi sin sauce & house slaw*

**PAN FRIED DUCK BREAST** £18 (GF)

*Kasha buck wheat, pak choi, roasted fig, cashew nut, blueberry dressing*

**EAST COAST HADDOCK** £15.95 (GF-A) (+£1.50 add home made tartare sauce)

*Cooked in a Yorkshire ale batter, chips, mushy peas, chip shop curry sauce, brown bread & butter*

**BRITISH REARED BEEF 10oz RIB EYE STEAK** £26.50 (GF-A)

*Hand cut chips, house salad & peppercorn sauce*

**CAJUN SPICED COD LOIN** £18 (GF)

*served on a crab boulangere*

## Side Dishes

**Skin on fries** £2.95 (GF-A)

**Seasoned fries** £3.95

- Garlic & smoked sea salt
- truffle oil
- rosemary & sea salt

**House mixed salad** £2.95

**Mushy peas** £1.95

**Home made tartare sauce** £1.50

**House slaw** £2.95

*~ Served from 4:30pm to 7:45pm, Friday & Saturday ~*

# EVENING MENU

The  
WATERFRONT  
YORK MARINA

## Desserts

**STICKY TOFFEE PUDDING** £6.50  
*Toffee sauce, vanilla ice cream or fresh cream*

**HOT WINTER BERRIES** £5.95 (GF)  
*Hot compote of mixed berries, crushed meringue & vanilla ice cream*

**CHEESE BOARD** £9.00 (GF-A)  
*A selection of cheeses on warm flat bread with crackers, fruit cake, champagne sorbet & apple jelly*

**CHOCOLATE ASSIETTE** £6.50  
*Chocolate & orange tart, chocolate & orange ice cream, warm home-made brownie*

**CHEESECAKE** £5.95 (GF)  
*Raspberry & passion fruit with Chantilly cream*

**Sundaes** £7.25 (Made with Yorvale ice creams)

**CARAMEL & BISCOFF**  
*Salted caramel ice cream, biscoff biscuit & caramel sauce*

**BANOFFEE**  
*Vanilla ice cream, banana & caramel sauce*

**MINT CHOCOLATE BROWNIE** (GF)  
*Mint choc-chip ice cream & chocolate sauce*

**SUMMER FRUITS** (GF)  
*Strawberry ice cream, fruit coulis and fresh berries*

## Children Menu

**HADDOCK GOUJONS** £5.95 (GF-A)  
*fries & peas*

**WHITBY SCAMPI** £5.95  
*fries & peas*

**SWALEDALE SAUSAGE** £5.95  
*fries & peas*

**BUTTERMILK CHICKEN GOUJONS** £5.95  
*fries & peas*

(GF) gluten free , (GF-A) gluten free available, (VE) vegan, (VE-A) vegan available

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