

SWEETS

Desserts - (Served from 12pm - 4pm)

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 (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

Award Winning Yorvale Ice Creams

One scoop £2.40, Two scoops £3.70

Vanilla	Strawberry	Double Chocolate
Pistachio	Rum & Raisin	English Butter Toffee
Lemon Curd	Cappuccino	Peaches & Cream
Cherry Swirl	Mint Choc-Chip	Salted Caramel

(Mango & Coconut - Dairy free)

Cakes and Tray Bakes

Please ask a member of the team for today's selection

BREAKFAST

Served from 9am - 11:30am

WATERFRONT BREAKFAST (GF-A) £9.50

Swaledale sausages, dry cured bacon, mushrooms, grilled tomato, baked beans, hash brown, free range fried egg

VEGETARIAN BREAKFAST (GF-A) £9.50

Plate based sausages, hash brown, mushrooms, grilled tomato, baked beans, free range fried egg

BREAKFAST ROLL (GF-A) £4.95

Choice of either dry cured bacon, Swaledale sausage or free range fried egg

FREE RANGE EGGS ON TOAST (GF-A) £5.95

Scrambled, fried or poached

EGGS BENEDICT (GF-A) £7.25

Dry cured bacon, poached egg served on an English muffin, hollandaise sauce

EGGS ROYALE (GF-A) £7.25

Smoked salmon, poached egg served on an English muffin, hollandaise sauce

SAUTÉED TRUFFLED MUSHROOMS £7.25

On sourdough with a free range fried egg

MARINA PANCAKES £8.25

~ Mixed berry compote flavoured with vanilla & brown sugar or

~ Banana with Greek yogurt & honey

~ Dry cured bacon & maple syrup

Little Friends (GF-A)

EGGS ON TOAST £3.95

BEANS ON TOAST £3.95

MINI WATERFRONT BREAKFAST £4.95

Orange juice, freshly squeezed £3.50

Martin Frobisher's 100% fruit juices £3

Apple, grapefruit, orange & passion fruit, apple & raspberry

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

LUNCH MENU

Served from 12pm - 3:45pm

NIBBLES...

Marinated Nocellara Olives £4

Red Harissa Nuts £2

Pickled Egg £2

Feta Stuffed Hot Bell Peppers £4

Open Sandwiches (GF-A) (+£2.95 add skin on fries)

A choice of either white or brown bread served with a salad garnish

~ **ICELANDIC PRAWN COCKTAIL** salad £11

~ **ROASTED BREAST OF CHICKEN** with red pesto mayonnaise £9.95

~ **SMOKED SALMON** with horseradish crème fraiche,
crispy capers £11

~ **AVOCADO** on Waldorf salad £9.95

~ **TUNA NIÇOISE SALAD**, flaked tuna with green beans, olives, free range
hen egg, tomato & Dijon mustard dressing £9.95

~ **HAM HOCK**, balsamic onion mayonnaise £9.95

~ **CHEESE SAVOURY**, red cheddar & spring onion, peppers,
semi-dried tomatoes, mayonnaise £9.95

Salad Bowl

CHICKEN CLUB SALAD (GF-A)

Roast chicken, bacon, crisp lettuce, sun-blushed tomatoes,
tomato mayonnaise, croutons & free range fried egg £12.50

WARM WINTER SALAD (GF) (+£2.25 add chicken)

Fried halloumi, cucumber, roasted chick peas, pickled pink onions,
Kasha (gluten free buckwheat), mixed salad, pesto dressing £11.50

SLOW ROASTED BELLY PORK (GF)

Served hot with a salad of mixed leaves, pink lady apple, stem ginger,
honey dressing £13.50

QUICHE OF THE DAY £12.50

Served with a house salad & fries

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

LUNCH MENU

Served from 12pm - 3:45pm

VEGETARIAN MEATBALLS £12.95 (VE)

Spicy tomato rose harissa sauce, vegetable straw tartare,
warm flat bread smothered in purple basil pesto

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

BEEF BRISKET CIABATTA £12.95 (GF-A)

Brisket of beef braised for 6 hours in gluten free beer & bbq spices, fries,
& fresh horseradish slaw

FISH & CHIPS £15 (GF-A)

Beer battered east coast haddock, chips, mushy peas, bread & butter

SMOKED HADDOCK HASH £12.50 (GF)

Smoked haddock sautéed with crushed new potatoes & onions,
poached egg & a wholegrain mustard sauce

MOROCCAN LAMB £13.50

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

Sharing Deck for Two

VEGETARIAN PLATTER £24 (VE)

Pea & mint fritters, beetroot falafel, bbq jackfruit tacos,
maple roasted vegetable roll, crudites with bbq dip & hummus

FISHERMAN'S CATCH £28 (GF-A)

Haddock goujons, Greenland prawn cocktail, smoked salmon, scampi,
crayfish, fried capers, avocado salsa, tartar sauce & pickled lemon

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

Home made tartare sauce £1.50

Mushy peas £1.95

Vegan fennel slaw £2.95