

# EVENING MENU

## Starters

**TIGER PRAWN & SUNBLUSHED TOMATO 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 SALSA TACO** £6.50

**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*

**VEGETARIAN PLATTER (Sharing deck for two)** £24 (VE)

*Beetroot falafel, maple roasted vegetable roll, pea & mint fritters, bbq jackfruit tacos, crudites with bbq dip & hummus*

**FISHERMAN'S CATCH (Sharing deck for two)** £28 (GF-A)

*Scampi, crayfish & avocado salsa, haddock goujons, Greenland prawn cocktail, smoked salmon, home made tartar sauce, bread & butter*

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

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

**SLOW ROASTED BELLY PORK** £16.50 (GF)

*Black garlic potato mash, char-grilled Hispi cabbage & cider sauce*

**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*

**CHICKEN BALLOTINE** £16 (GF-A)

*Chicken breast filled with a herb mousse, pineapple fritter, barbecued sweetcorn ribs, smoked bacon & paprika popcorn*

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

*Hand cut chips, house salad & peppercorn sauce*

**HONEY GLAZED DUCK BREAST** £18 (GF-A)

*With duck bonbon, spring onion salsa, ginger risotto*

**SALMON FILLET WITH A GOATS CHEESE & HERB CRUST** £18

*Peppered beetroot, pickled carrots & basil purée*

### NIBBLES...

**Marinated Nocellara Olives** £4

**Red Harissa Nuts** £2

**Pickled Egg** £2

**Feta Stuffed Hot Bell Peppers** £4

### 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

**House slaw** £2.95

# 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

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