

# SUNDAY LUNCH LIGHT MENU

Served from 12pm - 3:45pm

## OPEN SANDWICHES...

Served on a choice of white or brown bread with salad garnish: (GF-A)

**CHEESE SAVOURY**, red cheddar & spring onion, peppers, semi-dried tomatoes, mayonnaise £10

**AVOCADO** on Waldorf salad £10 (VE)

**SMOKED SALMON** £12  
with lemon & dill mayonnaise

**TUNA NIÇOISE**, flaked tuna with green beans, olives, free range hen egg, tomato & Dijon mustard dressing £10

**ICELANDIC PRAWN COCKTAIL** salad £12

**ROASTED BREAST OF CHICKEN** with red pesto mayonnaise £10

**HAM HOCK**, balsamic onion mayonnaise £10

**QUICHE OF THE DAY** £10  
Served with a house salad & slaw

## Children's...

A choice of either white or brown bread served with salad & crisps:

**Cheese Sandwich** £4.95

**Tuna Sandwich** £4.95

**Ham Sandwich** £4.95

## AWARD WINNING YORVALE ICE CREAMS

One scoop £2.60, Two scoops £3.90

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

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

A discretionary 12.5% service charge will be added to parties of 6 or more

# BREAKFAST

Served from 9am - 11:30am

(We are unable to accommodate menu changes at the weekends or at busy periods during the week, other than dietary requirements)

**WATERFRONT BREAKFAST (GF-A)** £10

Swaledale sausage ring, back bacon, field mushroom, roasted plum tomatoes, barn-raised fried egg, served with toasted bloomer

**VEGETARIAN BREAKFAST (GF-A)** £10

Plant based sausages, hash brown, sautéed mushrooms, grilled tomato, avocado, barn-raised fried egg, served with toasted bloomer

**BREAKFAST ROLL (GF-A)** £5.50

Choice of either back bacon, Swaledale sausage or barn-raised fried egg

**SCRAMBLED EGGS WITH SMOKED SALMON (GF-A)** £9

Served on toasted sourdough

**EGGS BENEDICT (GF-A)** £8.50

Yorkshire ham on a breakfast muffin, poached egg with hollandaise sauce

**SMASHED AVOCADO WITH CRUMBLLED FETA CHEESE (GF-A)** £9

Poached egg, roasted cherry tomatoes, Sriracha sauce, served on toasted sourdough (add smoked streaky bacon + £1)

**SAUTÉED TRUFFLED MUSHROOMS (GF-A)** £8

On sourdough with a barn-raised fried egg

**FRUIT PANCAKES** £8.80

Mixed berry compote flavoured with vanilla, Greek yogurt & honey

## SIDE DISHES

Baked beans £1

Hash brown £1

Sautéed mushrooms £1

Black pudding £1.50

**Orange juice**, freshly squeezed £3.50

**Apple juice**, freshly pressed £3.00

(GF-A) gluten free available

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## SUNDAY LUNCH

Served from 12pm - 3:45pm

2 COURSES £22.00     3 COURSES £26.00

### STARTERS

#### **Ezme Antipasti & Goats Cheese Salad (GF)**

##### **KING PRAWN COCKTAIL (GF-A)**

*with a bloody mary sauce, served with honey & spelt bloomer*

##### **BBQ'd PULLED PORK TACO (GF-A)**

*with slaw & pickle*

##### **CHICKEN LIVER PARFAIT (GF-A)**

*with crackers & quince jelly*

### MAIN COURSE

#### **Roasted Cod Loin (GF-A)**

*On Saffron Creamed Potato, roasted Cauliflower, Parsley sauce and a Yorkshire Pudding*

#### **All Roasts & Halloumi Pudding: (GF-A)**

*served with seasonal vegetables, roast potatoes & Yorkshire pudding*

#### **Roast Loin of locally sourced Pork**

*stuffing balls, crackling & apple cider gravy*

#### **28 day aged Striploin of Beef**

*roasted with cracked black pepper & sea salt, rich red wine gravy*

#### **Pulled shoulder of Lamb**

*Cooked for 8 hours with balsamic, rosemary & garlic, fresh mint gravy*

#### **Halloumi Pudding (V)**

*filled with cauliflower cheese & sun blushed tomato, vegetarian gravy*

### **SIDES £3.95 each**

Truffle Mash Potato  
Cauliflower Cheese  
Roast Hispi Cabbage

(GF) gluten free, (GF-A) gluten free available, (V) vegetarian

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### DESSERTS

#### **Sticky Toffee Pudding**

*Toffee sauce, vanilla ice cream or fresh cream*

#### **Marina Mess (GF)**

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

#### **Cheese Board (£2 supplement) (GF-A)**

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

#### **Ice Cream Sundae (GF-A)**

#### **Cheesecake (GF)**

*Home made strawberry & lime cheesecake with Chantilly cream*

### **CAKES AND TRAY BAKES**

*Please ask a member of the team for todays selection*

### **Children's (GF-A)**

2 COURSES £10.95

#### **Mini Sunday Roast or**

**Sausages, Yorkshire Pudding & Gravy**

**A Scoop or Yorvale Ice Cream**

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

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