

The
WATERFRONT
YORK MARINA

EVENING MENU

NIBBLES

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

Starters

- KING PRAWN COCKTAIL** £8 (GFA)
With a bloody mary sauce, served with honey & spelt bloomer
- EZME ANTIPASTI & GOATS CHEESE SALAD** £6.50 (GF)
- BBQ'd PULLED PORK TACO** £6.50 (GF-A)
With slaw & pickle
- CHICKEN LIVER PARFAIT** £6.50 (GF-A)
With crackers & quince jelly
- MAC N CHEESE CROQUETTES** £6.50
Yorkshire chilli jam

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

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

~ Served from 5:30pm to 7:45pm , Friday & Saturday ~

EVENING MENU

Mains

FISHERMAN'S CATCH (Sharing deck for two) £30 (GF-A)

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

ROASTED COD LOIN £17 (GF)

On saffron creamed potato, roasted cauliflower, parsley sauce

EAST COAST HADDOCK £16.50 (GF-A) (+£1.50 add home made tartare sauce)

Cooked in a Yorkshire ale batter, chips, mushy peas, brown bread & butter

SLOW ROASTED BELLY PORK £17 (GF)

Truffle potato mash, chargrilled Hispi cabbage & cider sauce

BRITISH REARED BEEF 10oz RIB EYE STEAK £27 (GF-A)

Hand cut chips, house salad & peppercorn sauce

BURGERS:

GARDEN BURGER £13.50 (VE)

Plant based pattie with cauliflower & sweet chilli bang-bang, Violife cheese served in a burger bun, fries & house slaw

MARINA BURGER, SURF & TURF £15 (GF-A)

Two 3oz beef patties, crisp salad leaf, black garlic aioli & tiger prawns grilled with garlic served in a Tennessee grill-house bun, fries & house slaw

MEXICAN SPICED CHARGRILLED CHICKEN BURGER £14.25 (GF-A)

With chipotle mayonnaise & crisp salad leaves served in a brioche bun, fries & house slaw

SPECIALS: (GF-A) (Samples Only)

FILLET STEAK SANDWICH £19

6oz Yorkshire fillet steak served in an onion sourdough roll with a beer battered onion ring, onion marmalade, crispy onions & a pickle skewer, fries & house slaw

GRILLED SEABASS ON A SUPER FOOD SALAD £18.50

Spinach, blueberries, walnuts, avocado, kasha

Side Dishes

Skin on Fries £3 (GF-A)

Seasoned Fries £4: *Garlic & Smoked Sea salt • Parmesan & Truffle • Rosemary & Sea Salt*

House Mixed Salad £3

Mushy Peas £1.95

Home made Tartare Sauce £1.50

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

EVENING MENU

Desserts

STICKY TOFFEE PUDDING £6.50

Toffee sauce, vanilla ice cream or fresh cream

MARINA MESS £6 (GF)

Fresh berries, berry compote, 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 £7

Chocolate & orange tart, chocolate & orange ice cream, warm home-made brownie

CHEESECAKE £6.50 (GF)

Home made strawberry & lime cheesecake 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 £7 (GF-A)

fries & peas

WHITBY SCAMPI £7

fries & peas

SWALEDALE SAUSAGE £7

fries & peas

BUTTERMILK CHICKEN GOUJONS £7

fries & peas

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