

The
WATERFRONT
YORK MARINA

EVENING MENU

NIBBLES

- Marinated Nocellara Olives £4
Smoked Almonds £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)

BEEF BRISKET 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) £34 (GF-A)

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

GRILLED SEA BASS SUPER FOOD SALAD £18.50 (GF)

spinach, blueberries, walnuts, avocado, kasha, with a lemon dressing

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

CHICKEN CLUB SALAD £15 (GF-A)

Roast chicken, bacon, crisp lettuce, sun-blushed tomatoes, tomato mayonnaise, croutons served with a fried egg

SLOW ROASTED BELLY PORK £18 (GF)

Truffle potato mash, buttered courgette, cider sauce

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

Hand cut chips, house salad & peppercorn sauce

BURGERS:

GARDEN OF EDEN BURGER £14 (VE)

Plant based pattie with cauliflower bang-bang, Violife cheese & salad served in an Eden burger bun, fries & house slaw

MARINA BURGER £15 (GF-A) (+£3 add garlic prawns)

Two 3oz beef patties, bacon, Monterey Jack cheese, Yorkshire chilli jam, served in a Tennessee grill-house bun, fries & house slaw

PIZZA: (GF-A)

MARGHERITA £10

VEGETARIAN £12

SPICED PEPPERONI & NDUJA £12

CHICKEN CURRY £12

DUCK & SPRING ONION WITH HOISIN SAUCE £12.50

Side Dishes

Skin on Fries £3.75 (GF-A)

Seasoned Fries £4.25: Garlic & Smoked Sea salt • Parmesan & Truffle • Rosemary & Sea Salt

House Mixed Salad £3

Mushy Peas £1.95

Home made Tartare Sauce £1.50

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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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