

SWEETS

DESSERTS

STICKY TOFFEE PUDDING £6.50

Toffee sauce, vanilla ice cream or fresh cream

MARINA MESS £5.95 (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 & fruit jelly

CHOCOLATE ASSIETTE £7

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

CHEESECAKE £5.95 (GF)

Home made strawberry & lime cheesecake with Chantilly cream

ICE CREAM SUNDAE £7.25 (GF-A)

Made with Yorvale ice creams

AWARD WINNING YORVALE ICE CREAMS

One scoop £2.60, Two scoops £3.90

(Please ask a member of staff for today's flavours)

CAKES AND TRAY BAKES

(Please see today's cake board)

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

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, free range fried egg, served with toasted bloomer

VEGETARIAN BREAKFAST (GF-A) £10

Plant based sausages, hash brown, sautéed mushrooms, grilled tomato, avocado, free range fried egg, served with toasted bloomer

BREAKFAST ROLL (GF-A) £5.50

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

SMOKED SALMON WITH SCRAMBLED EGGS (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 free range 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

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

LUNCH MENU

Served from 12pm - 3:45pm

NIBBLES...

Marinated Nocellara Olives £4

Smoked Almonds £2 • **Pickled Egg** £2

Feta Stuffed Hot Bell Peppers £4

OPEN SANDWICHES (GF-A) (+£3.50/£4 add skin on or seasoned fries)

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

AVOCADO on Waldorf salad £11 (VE)

CHEESE SAVOURY, red cheddar & spring onion, peppers, semi-dried tomatoes, mayonnaise £11

ICELANDIC PRAWN COCKTAIL salad £13

SMOKED SALMON with lemon & dill mayonnaise £13

TUNA NIÇOISE, flaked tuna with green beans, olives, hen egg, tomato & Dijon mustard dressing £11

HAM HOCK, balsamic onion mayonnaise £11

ROASTED BREAST OF CHICKEN with red pesto mayonnaise £12

QUICHE OF THE DAY £14

Served with a house salad & fries

FISHERMAN'S CATCH (sharing deck for two) £34 (GF-A)

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

SALAD BOWL

SUPER FOOD SALAD (VE) (GF) £13.50 (+£2 Feta cheese, +£3 Chicken)

Spinach, blueberries, walnuts, avocado, kasha (gluten free buckwheat), Dijon dressing

KING PRAWN & RICE NOODLE SALAD (GF) £16

Spring onions, mangetout, cucumber, coriander, basil & mint with sweet chilli dressing

CHICKEN CLUB SALAD (GF-A) £15

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

CONFIT OF DUCK LEG SALAD (GF) £16

New potatoes, orange, green beans, spring onions, stem ginger, honey & sesame seed dressing

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

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

LUNCH MENU

Served from 12pm - 3:45pm

VEGETARIAN MEATBALLS £14 (VE)

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

GARDEN OF EDEN BURGER £14 (VE) (+£0.50 to up grade to seasoned fries)

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

FISH FINGER RAFT £16 (GF-A) (+£1.50 add home made tartare sauce)

Beer battered haddock goujons, crisp iceberg lettuce, lemon mayonnaise, served on a locally baked bloomer, skinny fries & mushy peas

SMOKED HADDOCK HASH £13.50 (GF)

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

CHICKEN SABOROSO FLATBREAD £14.50

Topped with roasted chicken breast, marinated Mediterranean vegetables, feta cheese & honey

PULLED PORK IN A FOCCACCIA £15 (+£0.50 to up grade to seasoned fries)

Pork braised for 8 hours with bbq spices, served with fries & house slaw

FILLET STEAK SANDWICH £19.50 (+£0.50 to up grade to seasoned fries)

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

MARINA BURGER £14.50 (+£3 add garlic prawns)

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

SIDE DISHES

Skin on fries £3.75 (GF-A)

Seasoned fries £4.25

Garlic & smoked sea salt • Truffle & parmesan • Rosemary & sea salt

House mixed salad £3

Mushy peas £1.95

Home made tartare sauce £1.50

House slaw £2.95