

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 £11

AVOCADO on Waldorf salad £11 (VE)

SMOKED SALMON £13
with lemon & dill mayonnaise

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

ICELANDIC PRAWN COCKTAIL salad £13

ROASTED BREAST OF CHICKEN with red pesto mayonnaise £12

HAM HOCK, balsamic onion mayonnaise £11

QUICHE OF THE DAY £12
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

Please ask a member of the team for favours

CAKES AND TRAY BAKES

Please see cake board at the bar

(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, 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

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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

Pulled Pork Taco (GF-A)

with apple slaw

Chicken Liver Parfait (GF-A)

with crackers & quince jelly

MAIN COURSE

Grilled Sea Bass Super Food Salad (GF)

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

THE FOLLOWING ALL SERVED WITH:

seasonal vegetables, roast potatoes & Yorkshire pudding (GF-A)

Roasted Belly Pork

Slowly cooked for 8 hours served with apple cider gravy

28 day aged Striploin of Beef

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

Roast Chicken Supreme

with homemade stuffing & a rich chicken gravy

Halloumi Pudding (V)

filled with cauliflower cheese & sun blushed tomato, vegetarian gravy

SIDES £3.95 each

Truffle Mash Potato
Cauliflower Cheese

(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 see today's cake board

Children's (GF-A)

2 COURSES £10.95

Mini Sunday Roast or

Sausages

both served with vegetables, roast potatoes,

Yorkshire pudding & gravy

A Scoop of Yorvale Ice Cream