

## DESSERTS

Served 12pm-3:45pm

### Sticky Toffee Pudding **£7**

Served with toffee sauce, vanilla ice cream or fresh cream

### Marina Mess (GF) **£6.50**

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

### Cheese Board (GF-A) **£9.50**

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

### Chocolate Assiette **£7.50**

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

### Cheesecake (GF) **£6.50**

Homemade strawberry & lime cheesecake with Chantilly cream

### Ice Cream Sundae (GF-A) **£7.95**

Made with Yorvale Ice Cream. Please ask your server for flavours

### Yorvale Ice Cream **1 scoop £2.60 | 2 Scoops £3.90**


Please ask your server for flavours




## BREAKFAST & LUNCH MENU

☎ 01904 621 621 (option 2)

✉ info@waterfront-cafe.co.uk

The Waterfront Cafe 

@thewaterfrontym 

The Waterfront, York Marina, Naburn, York, YO19 4RW

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

BREAKFAST		Served 9am-11.30am
<b>Waterfront Breakfast</b> (GF-A)	£12	
Swaledale sausage ring, back bacon, field mushroom, roasted plum tomatoes, free range fried egg served with toasted bloomer		
<b>Vegetarian Breakfast</b> (GF-A)	£12	
Plant based sausages, hash brown, sautéed mushrooms, grilled tomato, avocado, free range fried egg served with a toasted bloomer		
<b>Breakfast Roll</b> (GF-A)	£6	
Choice of either back bacon, swaledale sausage or free range fried egg		
<b>Smoked Salmon with Scrambled Eggs</b> (GF-A)	£10	
Served on toasted sourdough		
<b>Eggs Benedict</b> (GF-A)	£9.50	
Yorkshire ham on a breakfast muffin, poached egg with hollandaise sauce		
<b>Smashed Avocado with Crumbled Feta Cheese</b> (GF-A)	£10	
Poached egg, roasted cherry tomatoes, Sriracha sauce served on toasted sourdough		
Add smoked streaky bacon		+£1.50
<b>Sautéed Truffled Mushrooms</b> (GF-A)	£9	
On sourdough with a free range fried egg		
<b>Fruit Pancakes</b>	£10	
Mixed berry compote flavoured with vanilla, Greek yogurt & honey		

SIDES & JUICES	
<b>Baked Beans</b>	£1
<b>Hash Browns</b>	£1.50
<b>Sautéed Mushrooms</b>	£1.50
<b>Black Pudding</b>	£2
<b>Pure Orange Juice</b>	£3
<b>Pure Apple Juice</b>	£3
See over page for hot drinks	

If you have a food allergy or a special dietary requirement, please tell a member of the team when placing your order.  
(VE) - Vegan    (GF) - Gluten Free    (GF-A) - Gluten Free Available

OPEN SANDWICHES (GF-A)		Served 12pm-3:45pm
Either white or brown bloomer served with salad garnish    Add skin on or truffle fries +£4/£5.50		
<b>Avocado</b> (VE) on Waldorf salad	£12.50	
<b>Cheese Savoury</b>	£12.50	
Red Cheddar, spring onion, peppers, semi-dried tomatoes & mayonnaise		
<b>Icelandic Prawn Cocktail</b> with salad	£14.50	
<b>Smoked Salmon</b> with lemon & dill mayonnaise	£14.50	
<b>Tuna Niçoise</b>	£12.50	
Flaked tuna with green beans, olives, hen egg, tomato & Dijon mustard dressing		
<b>Ham Hock</b> with balsamic onion mayonnaise	£12.50	
<b>Roasted Chicken Breast</b> red pesto mayonnaise	£13.50	

SALAD BOWLS		Served 12pm-3.45pm
<b>Super Food Salad</b> (VE) (GF)	£14.50	
Spinach, blueberries, walnuts, avocado, kasha (gluten free buckwheat) & Dijon dressing		
Add Feta Cheese		+£2.50
Add Chicken		+£3.50
<b>King Prawn &amp; Rice Noodle Salad</b> (GF)	£17.60	
Spring onions, mangetout, cucumber, coriander, basil & mint with sweet chilli dressing		
<b>Chicken Club Salad</b> (GF-A)	£16.50	
Roast chicken, bacon, crisp lettuce, sun-blushed tomatoes & tomato mayonnaise		
<b>Duck Bon Bon Salad</b>	£16.50	
New potatoes, orange, green beans, spring onions, stem ginger, honey & sesame seed dressing		

SIDES	
<b>Skin on Fries</b> (GF-A)	£4.00
<b>Truffle &amp; Parmesan Fries</b>	£5.50
<b>House Mixed Salad</b>	£4
<b>Mushy Peas</b>	£2.20
<b>Homemade Tartare Sauce</b>	£1.65
<b>House Slaw</b>	£3.50

LUNCH		Served 12pm-3.45pm
<b>Fishermans Catch</b> (GF-A) sharing deck for two	£37.50	
Haddock goujons, Greenland prawn cocktail, smoked salmon, scampi, crayfish & avocado salsa, capers, tartare sauce & pickled lemon		
<b>Vegetarian Meatballs</b> (VE)	£15.50	
Spicy tomato rose harissa sauce, vegetable straw tartare, warm flat bread smothered in purple basil pesto		
<b>Garden of Eden Burger</b> (VE-A)	£15.40	
Plant based pattie with smashed avocado, feta cheese & cherry tomatoes, served in an Eden bun, fries & house slaw		
Upgrade to truffle & parmesan fries		+£1.50
<b>Fish Finger Raft</b> (GF-A)	£17.60	
Beer battered haddock goujons, crisp iceberg lettuce, lemon mayonnaise, served on a locally baked bloomer, skinny fries & mushy peas		
Add homemade tartare sauce		+£1.65
<b>Smoked Haddock Hash</b> (GF)	£15	
Smoked haddock sautéed with crushed new potatoes, onions, poached egg, & a whole grain mustard dressing		
<b>Chicken Saboroso Flatbread</b>	£16.50	
Topped with roast chicken breast, marinated Mediterranean vegetables, feta cheese & honey		
<b>Pulled Pork in Foccaccia</b>	£16.50	
Pork braised for 8 hours with BBQ spices, served with fries & house slaw		
Upgrade to truffle & parmesan fries		+£1.50
<b>Steak Sandwich</b>	£19.50	
6oz Yorkshire tenderised sirloin steak served in an onion sourdough roll with a beer battered onion ring, onion marmalade, crispy onions & a pickle skewer, fries & house slaw		
Upgrade to truffle & parmesan fries		+£1.50
<b>Marina Burger</b> (GF-A)	£15.95	
Two 3oz beef patties, bacon, Monterrey Jack cheese, Yorkshire chilli jam, served in a Tennessee grill-house bun, fries & house slaw		
Add garlic prawns		+£3.30
Upgrade to truffle & parmesan fries		+£1.50
<b>Quiche Of The Day</b>	£14.50	
Served with a house salad & fries		

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