DESSERTS

Served 12pm-3:45pm

Sticky Toffee Pudding (GF-A)

E8

Served with toffee sauce and either ice cream, fresh cream or custard

Marina Mess (GF)

£7.50

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

Cheese Board (GF-A)

£11

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

Pornstar Cheesecake (GF-A)

with Prosecco sorbet

Chocolate Assiette

£9

£8

Chocolate tart, chocolate and caramel cheesecake, chocolate and orange ice-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









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

Waterfront Breakfast (GF-A)

£13.50

Swaledale sausage ring, back bacon, field mushroom, roasted plum tomatoes, free range fried egg served with toasted bloomer

Vegetarian Breakfast (GF-A)

£13.50

Plant based sausages, hash brown, field mushroom, grilled tomato, avocado, free range fried egg served with a toasted bloomer

Breakfast Roll (GF-A)

f6.95

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

The following served on a toasted breakfast muffin, poached eggs and hollandaise sauce. (GF-A)

Eggs Benedict Yorkshire ham £12 Eggs Royale Smoked salmon £13 Eggs Florentine Spinach & field mushroom £11

£12 **Smashed Avocado with Crumbled Feta Cheese**

(GF-A) Poached egg, roasted cherry tomatoes. Sriracha sauce served on toasted sourdough Add smoked streaky bacon

+£1.65

Salmon Hash (GF)

£14.95

Served with a fried egg, lemon & tarragon dressing

Fruit Pancakes (GF-A)

£12

Mixed berry compote flavoured with vanilla, Greek vogurt & honev

SIDES & JUICES

Baked Beans	£1.50
Hash Browns	£2.50
Black Pudding	£2.95
Orange Juice Pure Apple Juice	£3.30 £3.30

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 (VE-A) - Vegan Available

OPEN SANDWICHES (GF-A)

Served 12pm-3:45pm

Either white or brown bloomer served with salad Add skin on or truffle fries +£4.40/£5.95 garnish

Avocado (VE) on Waldorf salad £14.95

Icelandic Prawn Cocktail with salad £15.95

Smoked Salmon with lemon & dill mayonnaise £15.95

The following served on Hoagie Roll:

Pastrami with sauerkraut, dill pickles & £16.95

mustard mayonnaise

Crayfish with watercress & lemon mayonnaise £16.95

SALAD BOWLS

Served 12pm-3.45pm

Classic Greek Salad (VE) (GF) £16 Add Chicken +£3.50 +£3.50 Add Greenland Prawns

Super Food Salad (VE) (GF) £16.00

Black rice, avocado, adzuki beans, spinach,

blueberries & walnuts

Add Feta Cheese (VE-A) +£2.50 Add Chicken +£3.50 +£3.50 Add Greenland Prawns

Tiger Prawn Kebab (GF)

£19.00

Tiger prawns & sunblushed tomato kebab marinated in garlic & chilli, served on chopped tossed salad with charred lemon

Chicken Ceasar Salad (GF-A) £18.00

Chicken breast, Romaine lettuce, Caesar dressing, brioche croutons, parmesan shards (with or without anchovies)

SIDES

Skin on Fries (GF-A)	£4.40
Truffle Fries	£5.95
House Mixed Salad	£4.40
Mushy Peas	£2.20
Homemade Tartare Sauce	£1.80
House Slaw	£3.75

LUNCH

Served 12pm-3.45pm

Fishermans Catch (GF-A) sharing deck for two £42.00 Haddock goujons, Greenland prawn cocktail, red shrimp tails, smoked mackerel salad, poached salmon pot, homemade tartare sauce and crispy capers

Vegetarian Meatballs (VE)

£16.50

Spicy tomato rose harissa sauce, vegetable straw tartare, warm flat bread

Lentil Burger (GF-A (VE-A)

£17.50

with field mushroom, spiced guacamole and feta cheese in a brioche bun, served with fries and house

Upgrade to truffle & parmesan fries +£1.65

Salmon Hash (GF)

£18.95

Sauteed potatoes and onion with a fried egg and tarragon hollandaise

Baked Haddock Fillet (GF)

£22.00

£22.00

Mushy pea and cider vinegar croquettes. homemade tomato sauce, pea puree

Steak Sandwich

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

+£1.65

Marina Burger (GF-A)

£17.95

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

Add garlic prawns Upgrade to truffle & parmesan fries

+£3.50 +£1.65

Quiche Of The Day Served with a house salad & fries £16.50