

STARTERS

Whole Burrata (GF) £9 Harissa Spiced Shredded Chicke	ten £,8
Parma ham, mixed leaf & balsamic glaze (GF-A)	70
Served with hummus & flatbread	
Duck Bon Bon on a Soft Tortilla £9	CO
(VE-A) Prawn Cocktail (GF)	£9
Spring onions, cucumber, hoi sin sauce Duo of prawns, brandy infused sauce	ace, crisp
lettuce & lemon	•
Tiger Prawn Kebab (GF) £9.50	20 0
Marinated in chilli & garlic Spiced Beetroot & Goats	£8.50
Cheese Tart (GF-A)	
Hollandaise sauce, truffle dust	

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Sharing Steak & Ale Pie Seasonal vegetables, gravy & either	£32.50
buttered mash or chips Individual Steak & Ale Pie	C17 05
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Fisherman's Catch (GF-A) £,46 (sharing deck for two) Haddock goujons, Greenland prawn, Whitby

Haddock goujons, Greenland prawn, Whitby breaded scampi, smoked mackerel salad, crayfish & avocado cocktail with yellow pimento & ginger sauce, homemade tartar sauce, crispy capers, bread & butter

Grilled Seabass Fillet (GF) £23.50 Salt & vinegar crushed potatoes, French style peas

Gammon Steak (GF)	£,19
Minted new potatoes, crispy poached	

Minted new potatoes, crispy poached egg & pineapple salsa

Marina Burger (GF-A) £19.95

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 +£,1.80

Beer Battered East
Coast Haddock (GF-A)

Served with chips & mushy peas

Add homemade tartare sauce +£1.95

Mushroom & Ale Pie (VE) £16
Seasonal vegetables, gravy & either mash or chips

Thyme Roasted Chicken
Breast (GF)

£19.50

Served on the bone, with fondant potato, honey glazed carrots & shallots, thyme jus

DESSERTS

Raspberry Crumble Tart £8.95 Served with toffee sauce & either ice cream,

fresh cream or custard

Marina Mess (GF) £8.50 Eresh berries berry compote crushed

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

Cheese Board (GF-A) £12.50

A selection of cheeses on a warm flat bread, with crackers, fruit cake, raisin & apple chutney

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

Chocolate & Caramel £,9.25 Cheesecake (GF-A)

Layers of cream cheese with a biscuit crumb topping

Lemon Assiette £12

Lemon tart, chocolate & lemon cheesecake & lemon curd ice cream

SIDES

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Chips	£4.95
Truffle & Parmesan Fries	£6.75
Onion Rings	£4.50
House Salad	£4.80
Mushy Peas	$\cancel{-}$ 2.50

A 12.5% discretionary service charge will be added to all bills