

EVENING MENU

Starters

EZME ANTIPASTI £6.50 (GF, VE)
marinated & oven roasted Mediterranean vegetables served with Ezme antipasti salad

TRUFFLE INFUSED BRIE £7 (GF-A)
spiced strawberry chutney & toasted ciabatta

CRAYFISH & AVOCADO COCKTAIL £8 (GF-A)
served with a tomato salsa, brown bread & butter

GARLIC & CHILLI PRAWN SKEWER £8 (GF-A)
served on a bed of crisp salad leaves and a wedge of lime

PULLED PORK TACO £6.50 (GF-A)
with slaw & pickle

CHICKEN LIVER PARFAIT £6.50 (GF-A)
with crackers & quince jelly

Mains

GARDEN OF EDEN BURGER £14 (VE)
plant based pattie with cauliflower bang-bang, Violife cheese & salad served in an Eden burger bun, fries & house slaw

HALLOUMI KEBAB £15 (GF-A)
diced halloumi with pepper & onion, served with saffron rice & homemade sweet & sour sauce

FISHERMAN'S CATCH (Sharing deck for two) £34 (GF-A)
scampi, crayfish & avocado salsa, haddock goujons, Greenland prawn cocktail, smoked salmon, home made tartar sauce, bread & butter

GRILLED SEA BASS FILLETS £18.50 (GF)
served on a hot Niçoise salad

EAST COAST HADDOCK £16.50 (GF-A) (+£1.50 add home made tartare sauce)
cooked in a Yorkshire ale batter, chips, mushy peas, brown bread & butter

HOMEMADE STEAK & ALE PIE £14.95 (GF-A)
beef cooked in Black Sheep ale, enclosed in suet pastry, buttered garden peas & chunky chips

CHICKEN BREAST FILLED WITH MANGO £16.95 (GF-A)
coated in fine coconut, served with wild rice & a creamy curry sauce

BRITISH REARED BEEF 10oz RIB EYE STEAK £27 (GF-A)
chunky chips, house salad & peppercorn sauce

SLOW ROASTED BELLY PORK £18 (GF)
truffle potato mash, buttered courgettes, cider sauce

MARINA BURGER £15 (GF-A) (+£3 add garlic prawns)
two 3oz beef patties, bacon, Monterey Jack cheese, Yorkshire chilli jam, served in a Tennessee grill-house bun, fries & house slaw

Side Dishes

Skin on Fries £3.75 (GF-A)

Seasoned Fries £4.25: *Garlic & Smoked Sea salt • Parmesan & Truffle • Rosemary & Sea Salt*

House Mixed Salad £3

Mushy Peas £1.95

Home made Tartare Sauce £1.50

(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

~ Served from 5:30pm to 7:45pm, Friday & Saturday ~

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Desserts

STICKY TOFFEE PUDDING £6.50

Toffee sauce, vanilla ice cream or fresh cream

MARINA MESS £6 (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 & apple jelly

CHOCOLATE ASSIETTE £7

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

CHEESECAKE £6.50 (GF)

Home made strawberry & lime cheesecake with Chantilly cream

ICE CREAM SUNDAE £7.25 (GF-A)

Children Menu

HADDOCK GOUJONS £7 (GF-A)

fries & peas

WHITBY SCAMPI £7

fries & peas

SWALEDALE SAUSAGE £7

fries & peas

BUTTERMILK CHICKEN GOUJONS £7

fries & peas

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