## DESSERTS

Sticky Toffee Pudding (GF-A)
With Toffee sauce and either fresh cream, ice cream or custard

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

Ice Cream Sundae (GF-A) £7.95

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

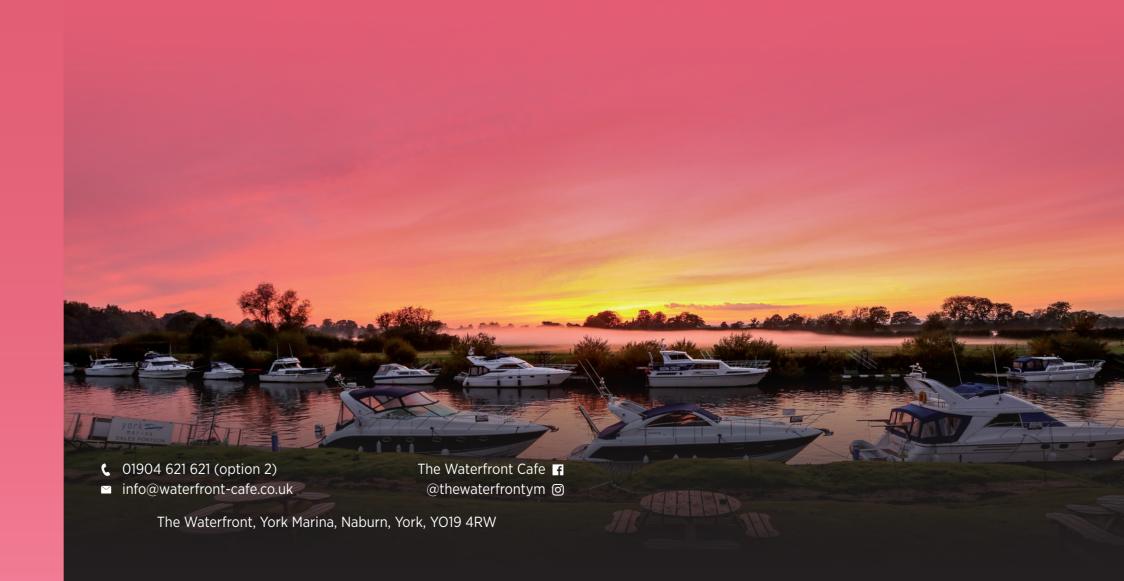
Cheesecake (GF) £6.50 Chocolate caramel cheesecake with Chantilly cream

Trio of Lemon
Sicilian lemon tart, limoncello cheesecake & a lemon
curd ice cream





# SUNDAY MENU



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)

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

Vegetarian Breakfast (GF-A)

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

Breakfast Roll (GF-A) £6 Choice of either back bacon, swaledale sausage or free range fried egg

Smoked Salmon with Scrambled Eggs (GF-A) £10 Served on toasted sourdough

Eggs Benedict (GF-A)
Yorkshire ham on a breakfast muffin, poached egg
with hollandaise sauce

Smashed Avocado with Crumbled Feta Cheese (GF-A) Poached egg, roasted cherry tomatoes, Sriracha sauce served on toasted sourdough Add smoked streaky bacon +£1.50

Sautéed Truffled Mushrooms (GF-A)
On sourdough with a free range fried egg

Fruit Pancakes £10
Mixed berry compote flavoured with vanilla, Greek
yogurt & honey

## SIDES & JUICES

Baked Beans	£1
Sautéed Mushrooms	£1.50
Hash Browns	£1.50
Black Pudding	£2.00
Pure Orange Juice	£3.00
Pure Apple Juice	£3.00

If you have a food allergy or a special dietary requirement, please tell a member of the team when placing your order.

(VE) - Vegan (VE-A) - Vegan Available (GF) - Gluten Free (GF-A) - Gluten Free Available

#### SUNDAY LUNCH

Served 12pm - 3.45pr

#### STARTERS

**Ezme Antipasti** (GF)(VE) £6.50 Marinated & oven roasted Mediterranean vegetables. served with Ezme antipasti salad £7 **Warm Truffle Infused Brie (GF-A)** Caramelised onion chutney & toasted focaccia Cravfish & Avocado Cocktail (GF-A) £8 Served with a tomato salsa, brown bread & butter King Prawn & Sunblushed Tomato Kebab (GF) £8 Marinated in garlic & chilli, served on a bed of crisp salad leaves **Duck Bon Bon Taco** £6.95 Served with spring onion, cucumber & hoi sin sauce **Chicken Liver Parfait (GF-A)** £6.50 With crackers & quince jelly

### MAIN COURSE

Grilled Sea Bass Fillets (GF) £18.50
Served on a warm Nicoise salad

The following mains are 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 £17.50
Roasted with cracked black pepper & sea salt, rich red wine gravy

Roast Chicken Supreme £16.50 With homemade stuffing & a rich chicken gravy

Halloumi Pudding (GF-A) £16.50
Filled with cauliflower cheese & sun blushed tomato, served with vegetarian gravy.
(please ask your server for todays vegan option)

#### SIDES

Truffled Mash Potato £3.95
Cauliflower Cheese £3.95
Mangetout & Red Onion Stir Fry £3.95

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

#### HOT SANDWICHES

Roast Beef Sandwich (GF-A) £16.00 Served in a red onion sourdough roll, roast potatoes & gravy

Roast Mediterranean Vegetable Flatbread (VE-A) (GF-A) Sourdough flatbread topped with marinated vegetables & feta cheese

# CHILDREN'S SUNDAY ROAST

2 COURSES - £10.95

Mini Sunday Roast or Swaledale Sausage (GF-A) Both served with vegetables, roast potatoes, Yorkshire pudding & gravy

A Scoop of Yorvale Ice Cream

# CHILDREN'S SANDWICHES (GF-A)

A choice of either white or brown bread served with salad & crisps, choose from:

Cheese, Tuna or Ham

£5.95

