

MARINA VIEW
RESTAURANT & BAR

SUNDAY ROAST LUNCH

SUNDAY
12NOON - 5PM

**PLEASE LET A MEMBER OF STAFF KNOW IF YOU HAVE ANY ALLERGENS
OR TO SEE OUR ALLERGEN SHEET.**



MARINA SUNDAY ROAST

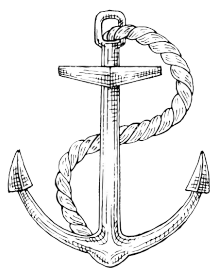
SERVED SUNDAY

From 12noon - 5pm

TOSIDE BEEF	22
<i>Medium Rare Topside of Beef Served with Roast Potatoes, Carrot & Swede, Yorkshire Pudding & Seasonal Vegetables. Topped with Rich Homemade Gravy</i>	
<i>Beef Roast Wine Suggestion - La Bonita Malbec BTL £35.00</i>	
CHICKEN	20
<i>Whole Roast Chicken Breast Served with Roast Potatoes, Carrot & Swede, Yorkshire Pudding & Seasonal Vegetables. Topped with Rich Homemade Gravy</i>	
<i>Chicken Roast Wine Suggestion - Guillaume Pinot Noir BTL £38.00</i>	
ROLLED PORK BELLY	20
<i>Roasted Pork Belly Served with Roast Potatoes, Carrot & Swede, Yorkshire Pudding & Seasonal Vegetables. Topped with Rich Homemade Gravy</i>	
<i>Roast Pork Wine Suggestion - SSW Merlot BTL £26.00</i>	
MIXED ROAST	25
<i>Beef, Chicken & Pork Served with Roast Potatoes, Carrot & Swede, Yorkshire Pudding & Seasonal Vegetables. Topped with Rich Homemade Gravy</i>	
VEGETABLE ROAST (V/VEO)	21
<i>Mushroom & Nut Puff Pastry Wellington Served with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables. Topped with Homemade Tarragon Gravy</i>	
<i>Veg Roast Wine Suggestion - Muddy Boots Chardonnay BTL £27.00</i>	
EXTRA SIDES	
CAULIFLOWER CHEESE	6.5
TOPPED WITH CRISPY ONIONS	
ROAST POTATOES	6.5
ROASTED WITH GARLIC & ROSEMARY	
YORKSHIRE PUDDING	2
EXTRA GRAVY	1.5

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MAIN MENU

**MONDAY - SUNDAY
12NOON - 9PM**

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SMALL PLATES MENU

WE RECOMMEND THREE DISHES PER PERSON

ROOTED IN TRADITIONAL BRITISH COOKING AND INSPIRED BY FLAVOURS FROM AROUND THE WORLD, OUR SMALL PLATES REIMAGINE HERITAGE RECIPES WITH GLOBAL SPICES, TECHNIQUES, AND SEASONAL INGREDIENTS. DESIGNED FOR SHARING AND DISCOVERY.

NIBBLES & SHARING

BREAD & OILS (V/VEO)	6
<i>Toasted Sourdough & Focaccia with Infused Garlic & Rosemary Oil, Chilli Oil, Balsamic Oil</i>	
OLIVES (V/VE/GF)	5
<i>Rosemary & Garlic Pitted Green & Black Olives</i>	
GARLIC FOCACCIA (V)	5
<i>Toasted Focaccia with Garlic & Parsley Butter</i>	
FOCACCIA PIZZA BREAD (V)	7
<i>Toasted Focaccia, Mozzarella & Rich Tomato Sauce</i>	

MV BURGERS

CHARGRILLED DOUBLE BEEF	14
<i>Bacon, Cheddar Cheese, Gem Lettuce, Tomato, Sliced Gherkin, Burger Sauce, Ciabatta Bun</i>	
CRISPY CAJUN BUTTERMILK CHICKEN	13
<i>Gem Lettuce, Tomato, Garlic Aioli, Ciabatta Bun</i>	

FROM THE SEA

BATTERED HADDOCK FILLETS (GF/DF)	8
<i>Served with Homemade Pea Puree & Tartar Mayo with Grilled Lemon</i>	
<i>Wine Suggestion - Eguren Ugarte Rioja Blanco 125ml £6.60</i>	
THAI FISH CAKES (GF)	9
<i>Salmon, Haddock & Spiced Fish Cakes, Pickled Cucumber & Gochujang Mayo</i>	
<i>Wine Suggestion - SSW Chenin Blanc 125ml £5.10</i>	
KING PRAWN PIL PIL (GFO)	12
<i>King Prawns, Cooked in Olive Oil, Garlic, Smoked Paprika & Chilli, Served on Focaccia</i>	
<i>Wine Suggestion - Eguren Ugarte Rioja Blanco 125ml £6.60</i>	
MOULES MARINIERE (GFO)	10
<i>Mussels in a White Wine Sauce with Toasted Sourdough</i>	
<i>Wine Suggestion - Muddy Boots Chardonnay 125ml £5.35</i>	

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MEAT

- 6OZ FLAT IRON STEAK (GF)** 16
Cooked Pink, Rosemary & Thyme Butter, Air Dried Balsamic Plum Tomato, Peppercorn Sauce.
Wine Suggestion - Bonita Reserve Malbec 125ml £6.35
- BBQ CRISPY BEEF (DF)** 10
Crispy Beef Strips, Tossed in Rich BBQ Sauce, Topped with Crispy Vermicelli & Pickled Red Onion
Wine Suggestion - Muddy Boots Shiraz 125ml £5.60
- SALT & PEPPER PORK BELLY BITES (DF)** 9
Crispy Pork Belly Bites, Chilli, Red Onion, Spring Onion, Garlic Aioli & Gochujang Mayo, Crispy Onions & Charred Lime
Wine Suggestion - Muddy Boots Shiraz 125ml £5.60
- POPCORN CHICKEN (GFO)** 10
Panko Chicken Bites, Hot Chilli Sauce, Toasted Mixed Seeds, Spring Onion & Coriander
Wine Suggestion - Alpino Montepulciano 125ml £5.90
- CHICKEN KIEV** 10
Breaded Chicken Breast served with a Garlic White Wine Cream.
Wine Suggestion Red - Muddy Boots Chardonnay 125ml £5.35
Wine Suggestion White - SSW Merlot 125ml £5.10

VEG

- CAULIFLOWER WINGS (V/VE)** 9
Deep Fried in Spiced Tempura Batter, Garlic Aioli, Gochujang Mayo, Topped with Mixed Seeds, Coriander & Crispy Onions
Wine Suggestion - Muddy Bootys Shiraz 125ml £5.60
- LOADED HUMMUS (V/VE)** 10
Roast Garlic Hummus, Topped with Vegetable Salsa, Mixed Seeds, Paprika & Toasted Bread
Wine Suggestion - Alpino Montepulciano 125ml £5.90
- HALLOUMI FRIES (V/GF)** 10
Served with a Mango Chutney & Lime Mayo, Crispy Vermicelli & Onion Seed
Wine Suggestion Red - SSW Merlot 125ml £5.10
Wine Suggestion White - South Island Sauvignon Blanc 125ml £6.35
- PADRON PEPPERS (V/VE/GFO)** 5
Blistered Padron Peppers with Mixed Seeds & Garlic Aioli
Wine Suggestion - Trolley 2 Vinho Verde 125ml £6.10

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SIDES

'NDUJA BRAVAS (GF/VO) <i>Fried Potatoes, Rich Tomato Sauce with 'Nduja, Chilli, Coriander & Crumbled Feta</i>	7
LOADED SWEET POTATO FRIES (V/GF) <i>Served with Whipped Feta, Hot Honey & Chives</i>	8
HOUSE SALAD (V/VE/GF) <i>Rocket, Red Onion, Tomato, Balsamic & House Dressing</i>	6
GREEK SALAD (V/GF) <i>Gem Lettuce, Cucumber, Green Pepper, Red Onion, Tomato, Olives, Feta, Olive Oil & Lemon</i>	8
ONION RINGS (V/VE/GF) <i>In an Onion Seed Batter Topped with a Garlic Aioli & BBQ</i>	5
MAC & CHEESE (V) <i>Topped with Crispy Onions</i>	8
HAND CUT CHUNKY CHIPS	5
<i>Salt & Pepper (V/VE/GF)</i>	6.5
<i>Parmesan & Truffle (V/GF)</i>	7
FRIES	5
<i>Salt & Pepper (V/VE/GF)</i>	6.5
<i>Parmesan & Truffles (V/GF)</i>	7

SANDWICHES

SERVED 12NOON - 5PM

SOUP OF THE DAY (V) <i>Warm Sourdough, Butter</i>	7
TRIPLE DECKER CLUB <i>Grilled Chicken, Baby Gem, Bacon, Plum Tomato & Mayo</i>	13
POSH FISH FINGER <i>Baby Gem & Tartar Sauce</i>	12
CHEESE & HOMEMADE ONION JAM <i>Mature White Cheddar & Homemade Onion Jam</i>	11
ADD MUG SOUP	4

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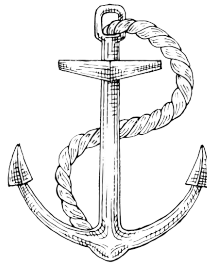
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HOMEMADE DESSERTS

STICKY TOFFEE PUDDING	9
<i>Sticky Toffee Crumb, Vanilla Ice Cream & Toffee Sauce. (GF)</i>	
CHOCOLATE FONDANT	9
<i>Vanilla Ice Cream</i>	
LEMON POSSET	9
<i>Candied Lemon, Fresh Raspberry (GF)</i>	
LAKES ICE CREAM (125ML POT)	5
<i>Double Jersey, Crushed Strawberry, Death by Chocolate, Sticky Toffee Pudding, Thunder & Lightening, Mint Choc Chip, Berry Sorbet.</i>	

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KIDS MENU

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KIDS

FISH & FRIES (GF/DF) <i>Battered Mini Haddock, Fries & Mushy Peas</i>	9
CHICKEN NUGGETS & FRIES (GF) <i>Battered Chicken Bites, Fries & Baked Beans</i>	9
CUMBERLAND SAUSAGE & FRIES <i>Two Cumberland Sausages, Fries & Baked Beans</i>	9
MAC & CHEESE (V) <i>Served with Garlic Focaccia</i>	9
MINI SLIDER & FRIES <i>Mini Cheeseburger Served with Fries</i>	9

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