

MARINA VIEW
RESTAURANT & BAR

SANDWICH MENU

MONDAY - SUNDAY
12NOON - 5PM

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

SANDWICHES

SERVED 12NOON - 5PM

Sandwiches served with dressed rocket & Tortilla Crisps

SOUP OF THE DAY (V) 8

Toasted Sourdough, Butter

HUNTERS CHICKEN 14

Grilled Chicken & Bacon Topped with Mozzarella & BBQ Sauce, Ciabatta Bun

POSH FISH FINGER 13

Baby Gem & Tartar Sauce, Ciabatta Bun

CHEESE & LOCAL ONION JAM 11

Mature White Cheddar & Local Onion Jam, Ciabatta Bun

ADD MUG SOUP 5

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

V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE DF - DAIRY FREE VO - VEGETARIAN OPTION VEO - VEGAN OPTION
GFO - GLUTEN FREE OPTION



MARINA VIEW
RESTAURANT & BAR

MAIN MENU

MONDAY - SUNDAY
12NOON - 9PM

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.

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

V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE DF - DAIRY FREE VO - VEGETARIAN OPTION VEO - VEGAN OPTION GFO - GLUTEN FREE OPTION

NIBBLES & SHARING

BREAD & OILS (V/VEO)	8
Toasted Sourdough & Focaccia with Infused Garlic & Rosemary Oil, Chilli Oil, Balsamic Oil	
OLIVES (V/VE/GF)	6
Rosemary & Garlic Pitted Green & Black Olives	
NACHOS (GF)	12
Grated Mozzarella , Homemade Guacamole & Sour Cream, Topped with Salsa & Jalapenos.	

BURGERS

CRISPY CAJUN BUTTERMILK CHICKEN	16.5
Gem Lettuce, Garlic Aioli, Spicy Slaw, Ciabatta Bun	
Wine Suggestion White - South Island Malborough Sauvignon Blanc 125ml £6.35	
Wine Suggestion Red - Alpino Montepulciano 125ml £5.90	
CHARGRILLED DOUBLE BEEF	16.5
Bacon, Cheddar Cheese, Gem Lettuce, Tomato, Sliced Gherkin, Burger Sauce, Ciabatta Bun	
Wine Suggestion - Muddy Boots Shiraz - 125ml £5.60	
CHILLI DUSTED CRISPY HALLOUMI (V)	16
Gem Lettuce, Tomato, Bang Bang Sauce, Ciabatta Bun	
Wine Suggestion White - Muddy Boots Chardonnay 125ml £5.35	
Wine Suggestion Red - Alpino Montepulciano 125ml £5.90	

SIDES

HOUSE SALAD (V/VE/GF)	6.5
Rocket, Red Onion, Tomato, Balsamic & House Dressing	
GARLIC FOCACCIA (V/VE)	8
Toasted Focaccia with Garlic & Parsley	
Add Mozzarella	1.5
MAC & CHEESE (V)	9
Topped with Crispy Onions	
ONION RINGS (V/VE/GF)	6.5
Topped with Garlic Aioli & BBQ	
LOADED HUMMUS (V/VE/GF)	7
Roast Garlic Hummus, Topped with Vegetable Salsa, Mixed Seeds	
SEASONAL VEGETABLES (V/VE/GF)	7
HAND CUT CHUNKY CHIPS	6
Parmesan & Truffle (V/GF)	
FRIES	6
Parmesan & Truffles (V/GF)	
SAUCES & EXTRAS	0.5
Garlic Aioli, BBQ, Tartar, Bang Bang Spicy Slaw, Pot of Parmesan	

SMALL PLATES

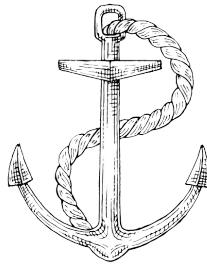
6OZ TENDERISED RUMP STEAK (GF)	16
Cooked Pink, Rocket & Parmesan Salad, Herb Butter & Peppercorn Sauce	
Wine Suggestion - Bonita Reserve Malbec 125ml £6.35	
HOISIN DUCK (DF/GF)	12.5
Shredded Duck, Tossed in Hoisin Sauce, Topped with Spring Onion & Cucumber, Mini Prawn Crackers	
Wine Suggestion - Muddy Boots Shiraz - 125ml £5.35	
KATSU CHICKEN (GF)	14
Breaded Chicken Breast, Katsu Curry Sauce, Flatbread, Pickled Chilli Salad	
Wine Suggestion - SSW Merlot - 125ml £5.10	
CHILLI CRISPY BEEF (DF/GF)	10
Crispy Beef Strips, Tossed in Chilli Sauce, Topped with Spring Onion & Pickled Red Chillies	
Wine Suggestion - Muddy Boots Shiraz - 125ml £5.60	
BATTERED HADDOCK FILLETS (DF/GF)	11
Served with Homemade, Mushy Peas & Tartar Mayo with Lemon	
Wine Suggestion - Trolley 2 Vinho Verde - 125ml £6.10	
GARLIC PRAWNS (DF/GFO)	12
King Prawns, Garlic Oil, Fresh Parsley with Toasted Sourdough	
Wine Suggestion - Colli Vincentini Pinot Grigio - 125ml £5.60	
MINI FISH PIE	14
Smoked Haddock, Salmon & White Fish in a Creamy Sauce, Topped with Parmesan Mash & Crispy Onions	
Wine Suggestion - Muddy Boots Chardonnay 125ml £5.35	
SPROUT BAHJI (V/VE/GF)	10
Served with a Homemade Cranberry & Orange Chutney	
Wine Suggestion - SSW Chenin Blanc - 125ml £5.10	
SAGE ROASTED BUTTERNUT SQUASH RISOTTO (V/VEO/GF)	12
Roasted Butternut Squash & Sage, Vegetarian Parmesan, Crispy Sage Leaves	
Wine Suggestion - Muddy Boots Chardonnay - 125ml £5.35	
CHILLI DUSTED CRISPY HALLOUMI (V/GF)	11
Crispy Coated Deep Fried Halloumi, Pickled Red Chillies, Bang Bang Dip	
Wine Suggestion White - South Island Sauvignon Blanc 125ml £6.35	
Wine Suggestion Red - SSW Merlot 125ml £5.10	

HOMEMADE DESSERTS

STICKY TOFFEE PUDDING (GF) <i>Sticky Toffee Crumb, Vanilla Ice Cream & Toffee Sauce.</i>	9
CHOCOLATE BROWNIE (GF) <i>Triple Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream</i>	9
RICE PUDDING (GF) <i>Apple & Blackberry Compote</i>	9
WHITE CHOCOLATE & RASPBERRY RIPPLE SUNDAE <i>Lakes White Chocolate & Raspberry Ripple Ice Cream, White Chocolate Sauce, Crushed Raspberries & Whipped Cream</i>	9
LAKES ICE CREAM (125ML POT) <i>Double Jersey, Crushed Strawberry, Death by Chocolate, Sticky Toffee Pudding, Thunder & Lightning, Mint Choc Chip, Mango Sorbet.</i>	5

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

V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE DF - DAIRY FREE VO - VEGETARIAN OPTION VEO - VEGAN OPTION
GFO - GLUTEN FREE OPTION



MARINA VIEW
RESTAURANT & BAR

KIDS MENU

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

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

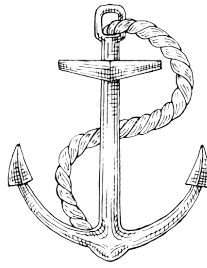


KIDS

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 & MASH <i>Two Cumberland Sausages, Mash & Baked Beans</i>	9
MAC & CHEESE (V) <i>Served with Garlic Focaccia</i>	9
CHEESEBURGER & FRIES <i>Brioche Bun, Cheeseburger, Served with Fries</i>	9

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

V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE DF - DAIRY FREE VO - VEGETARIAN OPTION VEO - VEGAN OPTION
GFO - GLUTEN FREE OPTION



MARINA VIEW
RESTAURANT & BAR

SUNDAY ROAST LUNCH

**SUNDAY
SERVED FROM 12 NOON
SUBJECT TO AVAILABILITY**

**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

TOPSIDE BEEF 22

Medium Rare Topside of Beef Served with Roast Potatoes, Carrot & Swede, Yorkshire Pudding & Seasonal Vegetables. Topped with Rich Homemade Gravy
Beef Roast Wine Suggestion - La Bonita Malbec | BTL | £35.00

CHICKEN 20

Whole Roast Chicken Breast Served with Roast Potatoes, Carrot & Swede, Yorkshire Pudding & Seasonal Vegetables. Topped with Rich Homemade Gravy
Chicken Roast Wine Suggestion - Penny Lane Pinot Noir - New Zealand | BTL | £38.00

ROLLED PORK BELLY 20

Roasted Pork Belly Served with Roast Potatoes, Carrot & Swede, Yorkshire Pudding & Seasonal Vegetables. Topped with Rich Homemade Gravy
Roast Pork Wine Suggestion - SSW Merlot | BTL | £26.00

MIXED ROAST 25

Beef, Chicken & Pork Served with Roast Potatoes, Carrot & Swede, Yorkshire Pudding & Seasonal Vegetables. Topped with Rich Homemade Gravy

VEGETABLE ROAST (V/VEO) 21

Mushroom & Nut Puff Pastry Wellington Served with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables. Topped with Homemade Tarragon Gravy
Veg Roast Wine Suggestion - Muddy Boots Chardonnay | BTL | £27.00

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

SAUCES 0.5

HORSERADISH

CRANBERRY

APPLE

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

V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE DF - DAIRY FREE VO - VEGETARIAN OPTION VEO - VEGAN OPTION
GFO - GLUTEN FREE OPTION