

– APPETISERS TO SHARE –

**BREAD | OLIVES | OILS £5.95**

balsamic oil | marinated olives, chilli & garlic | hummus (vg) (gfa)

**BAKED CAMEMBERT £14.25**

rustic loaf | garlic & rosemary | red onion marmalade (v) (gfa)

**GARLIC & ROSEMARY PIZZA BREAD £4.50**

olive oil | red onion (vg)

– STARTERS/SNACKS –

**CHICKEN LIVER PÂTÉ £7.50**

rustic toast | house salad | ale chutney | butter (gfa)

**CHILLI-SPICED HALLOUMI FRIES £6.50**

rocket salad | aioli (v) (gfa)

**WHITBY WHOLETAIL BATTERED SCAMPI £7.95**

house salad | tartare sauce

**CHICKEN WINGS £6.50**

sea-salted chilli rub | house salad (gf)

**ARANCHINI £6.25**

butternut squash & sage | hazelnut pesto | rocket salad (vg) (gf)

**CRISPY PORK BELLY PIECES £6.95**

spring onion | lime | coriander | carrot | sweet chilli sauce (gf)

**MOULES MARINIÈRE (subject to availability) £8.50**

white wine cream sauce | rustic bread (gfa)

– PIZZAS –

vegan cheese available on request

**MARGHERITA £11.50**

tomato sauce | buffalo mozzarella (v)

**MAIALE £12.95**

soy & honey-glazed pork belly | spring onion | cucumber ribbons  
sesame seeds | hoisin sauce

**ZUCCO CAPONE £12.95**

goats cheese | butternut squash | red onion | spinach (v)

**PANCETTA FORMAGGIO £12.95**

smoked pancetta | melted brie | crispy shallot rings | rocket | balsamic

**POLLO PICANTE £12.95**

spicy chicken | peppers | jalapeños | spring onion

**PEPPERONI £12.95**

pepperoni | chilli | mushrooms

THE  
Waterfront  
Barton Marina

THE  
PLACE  
TO BE

– MAINS –

**FISH & CHIPS £15.75** *Our Signature Dish!*

**SMALL PLATE £13.50**

chunky chips | mushy peas | tartare sauce (gfa)

**BEEF BURGER £12.95**

fries | smoked cheese | gherkin | baby gem | tomato | burger sauce  
pretzel bun (gfa)  
add smoked bacon £1.00

**CAESAR CHICKEN BURGER £12.50**

fries | smoked bacon | parmesan | Caesar dressing | baby gem | pretzel bun (gfa)

**CARBONARA £12.50**

smoked pancetta | tagliatelle | mushroom | cream sauce | parmesan |  
garlic bread

**VEGETABLE CURRY £10.50**

peppers | sweet potato | spinach | onion | coconut | coriander rice |  
mini poppadoms (vg) (gf)  
add chicken £3.95 add king prawns £4.95

**ARRABIATA SEAFOOD LINGUINE £14.50**

king prawns | mussels | clams | squid | chilli | spicy tomato sauce

**ARTISAN STEAK & ALE PIE £14.95**

chunky chips | fresh vegetables | gravy

**GAMMON & EGGS £13.95**

chunky chips | garden peas (gf)

**MIXED BEAN BURGER £11.50**

fries | baby gem | tomato | red onion jam | brioche bun (vg) (gfa)

**CAESAR SALAD £8.95**

smoked pancetta | croutons | anchovies | parmesan | baby gem |  
Caesar dressing  
add chicken, smoked salmon or halloumi £3.95

**MOULES MARINIÈRE (subject to availability) £14.95**

white wine cream sauce | fries | rustic bread (gfa)

– SIDES –

**CHUNKY CHIPS £2.95 | FRENCH FRIES £2.95**

**SWEET POTATO FRIES £3.95 | ONION RINGS £4.50**

**HOUSE SALAD £3.50**

Light bites served with crisps and house salad

gluten free bread & vegan cheese available on request

– WARM CIABATTA ROLLS –

**SIRLOIN OF BEEF £7.95**

creamy horseradish & wholegrain mustard | rocket

**PORK LOIN £7.95**

pork, sage & onion stuffing | apple sauce

– TOASTIES –

**CHEESE £5.25**

red onion marmalade

**BRIE & CRANBERRY (v) £5.45**

add bacon £2.00

– PANINIS –

**HAM AND CHEESE £6.25**

**TUNA MELT £6.25**

**GOATS CHEESE | ROASTED RED PEPPER |  
PESTO (v) £5.95**

– DESSERTS –

**DOUBLE CHOCOLATE BROWNIE £6.95**

honeycomb | chocolate sauce | honeycomb ice cream (v) (gf)

**CARAMEL APPLE CRUMBLE £6.95**

clotted cream vanilla ice cream (v) (gf)

**LEMON POSSET £6.50**

clotted cream | shortbread biscuit (v) (gf)

**STICKY TOFFEE PUDDING £6.95**

popcorn crisp | toffee sauce | vanilla ice cream (vg)

**STRAWBERRY & WHITE CHOCOLATE MILLE-FEUILLE £6.50**

white chocolate soil | textures of strawberries (v)

**SELECTION OF ENGLISH CHEESES £7.95**

crackers | apple & real ale chutney | grapes (gfa)

**CALLESTICK FARM CORNISH ICE CREAM £2.25 per scoop**

clotted cream vanilla | mint choc crisp | rum & raisin | honeycomb  
belgian chocolate | butterscotch

**SORBETS £2.25 per scoop**

elderflower | raspberry | gin & lemon (vg)



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