



LA MARINA

KITCHEN - BAR - CEGIN

NIBBLES

MARINATED OLIVES 4

CHORIZO 4.5

KING PRAWN SCAMPI, SESAME MAYO
AND POTATO CRISPS 4.5

BLACK PUDDING CROQUETTE,
CHEDDAR CRUMB
AND BURNT APPLE PUREE 4.5

FLAT BREADS

GARLIC MOZZARELLA 6.5

WILD GARLIC HUMMUS
AND CRISPY ONIONS 6.5

SPICY BEEF AND CARAMELISED ONION 7

POTATO PLATES

PATATAS BRAVAS WITH SPICY TOMATO AIOLI 4

GARLIC CHIPS WITH GARLIC MAYO 4.5

SKINNY FRIES WITH KATSU CURRY SAUCE 4.5

SALT AND PEPPER CHIPS 4

SALADS

MIXED LEAF SALAD WITH HONEY
AND MUSTARD DRESSING 6

HERITAGE TOMATO SALAD,
BLACK GARLIC DRESSING, OLIVES
AND BLOODY MARY KETCHUP 7

SEAFOOD PLATES

CRISPY SUSHI ROLLS WITH SMOKED SALMON
AND SEAWEED SALAD 8.5

DRESSED CRAB AND TUNA TACOS,
CUCUMBER AND PINEAPPLE SALSA,
SIRACHA MAYO 9

KIND PRAWN AND CHORIZO PAELLA 9

GIN AND TONIC CURED TROUT, DILL
AND FENNEL SALAD 8

DESSERTS

COCONUT AND LEMONGRASS PANNA COTTA,
GRANOLA AND MALIBU PATÉ DE FRUIT 6.5

TEXTURES OF CARROT- CARROT CAKE,
BOURBON PUREE, CREAM CHEESE
FROSTING 6.5

PISTACHIO AND RASPBERRY CHOCOLATE
GATEAU, CHOCOLATE ICE CREAM 6.5

MILK BAR PIE, CLOTTED CREAM ICE CREAM,
RASPBERRIES 6.5

CHILDREN

CHICKEN BITES, CHIPS 5

FISH FINGERS, CHIPS 5

SAUSAGE, CHIPS 5

HALLOUMI, CHIPS 5

MEAT PLATES

TANDOORI GRILLED CHICKEN BREAST, MANGO CHUTNEY, FLATBREAD
AND CURRIED MAYO 9

KOREAN BBQ BEEF SHORT RIBS WITH THAI SLAW 13

CRISPY PORK AND LEMONGRASS SPRING ROLL
WITH CHARRED HIPS CABBAGE AND WASABI MAYO 9

DUCK PARFAIT DOUGHNUTS WITH PLUM SAUCE 8

WELSH LAMB WITH MINTED LAMB RAGU, GNOCCHI, FETA 11

VEGETARIAN PLATES

HALLOUMI WITH MAPLE SYRUP AND BLACK SESAME SEEDS 6.5

SUMMER BBQ VEG WITH PARSLEY DRESSING 6.5

SUMMER GARDEN VEGETABLE PAELLA 6.5

BELLY PORK DISHES

SOY, CHILLI, GARLIC 7.5

TERIYAKI, RED ONION PICKLE 7.5

TREACLE GLAZE AND BLACK PUDDING CRUMB 7.5

V-VEGETARIAN VE-VEGAN

**FOR ANY DIETARY REQUIREMENTS
OR ALLERGY ADVICE PLEASE ASK
A MEMBER OF STAFF**