

# Magpies Restaurant with Rooms

## Sample Lunch and Dinner Menu

(Guests can enjoy 2 or 3 Courses to Include a Main Course)

### A Selection of Savouries

#### Freshly Made Bread

#### Starters

Rope Cultured Mussels in Saffron Cream with Smoked Salmon  
and Spiced Aubergine and Potato Pancakes  
£13.50

Slow Cooked Pork Belly with Cauliflower Puree and Sweet Garlic with  
Black Pudding Beignet and Beetroot Dressing  
£15.25

Sea Bass topped with Roasted Pineapple with Lemongrass Crab Cake  
and Mini Crayfish Cocktail  
£17.25

Potted Pheasant and Duck Terrine with Sauternes Jelly  
Baked Brie with Truffles and Fresh Cranberry Relish  
£14.95

Fillet of Mackerel with Lemon and Pepper with Apple and Poppy Seed Salad  
Rhubarb Gin Jelly and Cockle Popcorn  
£10.95

Pear Fennel and Watercress Salad with Goats Cheese Bonn Bon  
and Pomegranate Dressing  
£9.95

Smoked Haddock Kedgeree topped with Salmon Gravlax  
Poached Quail Eggs and Mango Chutney  
£14.50

#### Main Courses

Roast Partridge Breasts with Honey Mustard Seed Glazed Figs with Chestnut and Apple  
Stuffing with Sweet Potato Gratin and Parsnip Crisps  
£25.50

Roasted Salmon with Buttered Shrimp and Mediterranean Vegetables  
with Basil Mash and Lightly Curried Coconut Cream  
£22.95

Medallion of Wild Boar with Apple Fritter and Pork and Potato Terrine  
Pulled Pork Shoulder Raviolo with Pear Cider Sauce  
£24.95

Fillet of Lincoln Red Beef with Shiitake Mushrooms and Horseradish Mash  
with Sweet Glazed Beets and Carrots  
£29.50

Guinea Fowl Breast with Parsnip and Shallot Tart topped with Lincoln Blue Cheese with  
Seasonal Greens wrapped in Parma Ham with Parisienne Potatoes  
£21.95

Courgette and Halloumi Fritters with Butternut Squash and Amaretti Lasagne with  
Pineapple Chilli Salad and Tempura of Sprouting Broccoli  
£18.95

Saddle of Fallow Deer with Savoury Savoy Cabbage with Carrot and Swede  
with Haggis and Lyonnaise Potatoes  
£27.95

### **Desserts or Cheese**

Hot Passion Fruit Souffle with Passion Fruit Coulis and Mango and Passion Fruit Ice-cream  
and Mango Apple and Passion Fruit Sorbet with Coconut Tuile  
£9.25

Dark and White Chocolate Mousse with Cocoa Crumble and Cocoa Barry Croquant  
White Chocolate and Vanilla Ice-cream and Dark Chocolate Sauce  
£9.50

Crème Caramel with Whisky Parfait and Homemade Honeycomb with Caramel Sauce  
£8.25

Magpies Vanilla Ice-cream with Homemade Vanilla Shortbread  
£6.50

Winter Spiced Poached Pear with Panna Cotta with Pomegranate Glaze and with  
Homemade Vodka Pomegranate Liqueur  
£8.50

Magpies Assiette of Winter Desserts  
Winter Spiced Poached Pear with Pomegranate Glaze  
Warm Mini Sticky Toffee and Date Pudding with Caramel Sauce  
and Whisky Parfait with Honeycomb  
£10.95

Mini Dessert and Espresso Coffee  
Warm Mini Sticky Toffee and Date Pudding with Caramel Sauce  
served with a Single Shot Espresso and Homemade Sweets  
£8.50

A Selection of Cheese served with Biscuits Celery and Grapes  
£10.95

Please inform a member of staff of any allergies upon booking or upon arrival

While we do all that we can to accommodate guests with food intolerances and allergies  
we are unable to guarantee that our dishes will be completely allergen free