

# Magpies Restaurant with Rooms **Sample Menu**

Available Wednesday Thursday Friday & Sunday for Lunch and Dinner  
Saturday Dinner Only

(2 Courses to Include a Main Course)

## A Selection of Savouries

### Freshly Made Bread

#### Starters

Maple Glazed Fig and Artichoke Tart with Mixed Leaves  
and Goats Cheese Dressing and Crispy Walnuts  
£9.95

Pan Fried King Scallops on Creamy Herb Polenta with  
Southern Spiced Chicken and Avocado Salsa  
£14.95

Foie Gras Terrine with Orange Muscat Jelly  
and Duck Egg Scotch Egg  
£18.00

Bridlington Crab Arborio Risotto with Roasted Red Mullet  
and Vanilla Bisque  
£12.50

Apple and Rosemary Home Smoked Corn Fed Chicken Breast with Baby Gem  
and Soft Boiled Quails Egg with Anchovy Cesar Dressing  
£8.50

Salmon and Lemongrass Fishcake with Brick Pastry Cone of Smoked Salmon Pate  
and Beetroot infused Salmon Gravlax with Sour Cream  
£12.50

Sauteed Wild Mushrooms with Fresh Tagliatelle Watercress Pasta and  
Toasted Cashew Nuts with Madeira Sauce  
£10.95

#### Main Courses

Fillet of Pork Marinated in Pear Cider with Chinese Greens Pork Wonton  
and Cumin and Green Onion Potato Croquette  
£17.50

Breast of Guinea Fowl with Girolle Mushrooms and Parisienne Potatoes  
and Julienne of Celeriac and Apple  
£21.95

Halibut with Black King Prawn Tempura with Prawn and Chorizo and  
Chiffonade of Greens and Kale with Citrus Beurre Blanc  
£28.00

Cauliflower and Halloumi Fritters with Falafel and Pickled Cucumber with Fennel  
Feta and Watermelon and Pawpaw Salad  
£15.95

Honey Glazed Gressingham Duck Breast on Savoury Savoy Cabbage with  
Duck Leg Confit and Roasted Squash  
£19.95

Cannon of Lamb on Chargrilled Asparagus with Snow Peas and Samphire  
with New Potato and Leg of Lamb Hot Pot  
£26.50

Baked Fillet of John Dory with Mango and Sweet Chilli Relish with  
Lobster and Broad Bean Mash  
£25.00

### **Desserts or Cheese**

Warm Strawberry and Rose Souffle with Strawberry Ice-cream  
Fresh Berries and Pink Candy Floss  
£7.95

Lemon and Basil Tart with Margarita Cream Cheese Ice-cream  
and Lemon Tuile  
£7.50

Bay Leaf Crème Brulee with Frozen Berries  
and Warm White Chocolate Sauce  
£7.50

Dark Chocolate and Cassis Pave with Cocoa Crumble  
and Croquant with Fresh Raspberry Sorbet  
£8.50

Magpies Assiette - A Selection of Magpies Desserts  
Dark Chocolate Pave with Raspberry Sorbet with Hot Strawberry Souffle  
and Bay Leaf Creme Brulee  
£9.95

Magpies Vanilla Ice-cream with Homemade Vanilla Shortbread  
£5.50

Mini Dessert and Espresso Coffee  
Mini Dark Chocolate Pave Served with Raspberry Sorbet  
and A Single Shot Espresso and Homemade Sweets  
£7.50

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

Please inform a member of staff of any allergies upon booking

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

**Sample menu**