

Magpies Restaurant with Rooms

Sample Lunch and Dinner Menu

(Guests choice must include a Main Course)

Chefs Complimentary Savoury on Arrival

Freshly Made Bread at the Table

Sample Starters

Duck Leg Confit with Artichoke Mash with Beetroot Fritters and Hoi Sin Sauce
£13.50

Home Apple Wood Smoked Haunch of Venison with Radicchio Poached Quail Eggs
and Harrogate Blue Cheese
£14.50

Peppered Mackerel Pate with Roasted Pineapple and Chilli
with Tempura of Black King Prawn
£15.25

Sauteed Monkfish on Basil Mash with Roasted Mediterranean Vegetables and
Coconut Curry Sauce
£16.50

Devon Crab Pear and Mango Tart with Sauteed Sea Bass
and Vanilla Bisque
£15.95

Crispy Fried Mascarpone and Date Ravioli with Radicchio Apple and Poppysseed Salad
and Walnut Dressing
£12.95

Salmon and Lemongrass Fishcake with Smoked Salmon and Potato Pancake with
Beetroot infused Salmon Gravlox and Citrus Beurre Blanc
£13.95

Sample Main Courses

Fillet of Lincoln Red Beef with Wild Mushrooms and Bubble and Squeak topped with Slow
Roasted Brisket of Beef with Baby Carrots and Whole Grain Mustard Sauce
£31.50

Loin of Halibut on Shredded Coloured Kale with Chorizo and Buttered Shrimp and
Parmentier Potatoes with Sherry Vinegar Butter Sauce
£27.95

Breast of Guinea Fowl with Crayfish Raviolo and Green Bean and Tomato Confit
with Roast Sweet Potato
£26.95

Loin of Lincolnshire Lamb on Black Beans with Lamb Shoulder and Manchego Bonn Bon
with Chinese Greens and Fried Polenta
£28.95

Pork Fillet with Apple Mash and Maple Roasted Butternut Squash and Chestnuts with Courgette and Halloumi Beignets
£25.95

Tomato Tart with Onion Marmalade and Avocado Green Bean and Artichoke Salad with Spiced Aubergine Fritter Topped with Pantysgawn Goats Cheese
£23.95

Breast of Gressingham Duck with Roast Haggis Carrot and Swede Puree with Pomme Anna Potato and Duck Gravy
£27.95

Sample Desserts

Hot Mango and Passion Fruit Souffle with Mango Pineapple and Coconut Parfait with Coconut Tuile
£9.95

Honey and Cardamom Crème Brulee with Caramel Ice-cream and Stem Ginger Snap
£8.75

Dark Chocolate Truffle Torte with White Chocolate and Vanilla Ice-cream and Mocha Syrup
£9.95

Warm Raspberry and Almond Tart with Berry Ripple Ice-cream Custard and Raspberry Coulis
£8.95

Vanilla Ice-cream with Homemade Vanilla Shortbread
£7.50

Magpies Trio of Desserts
Prosecco Poached Pear with Truffle Torte and Mocha Sauce with Panna Cotta Raspberry Jelly and Berries
£12.95

Magpies Mini Dessert
Milk Chocolate Pot served with a Single Shot of Espresso and Homemade made Sweets
£9.95

Cheese

A Selection of Cheese served with Biscuits Celery Grapes and Homemade Chutney
£12.95

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