

# Magpies Celebrates 22 Year's 2004-2026

## Magpies Restaurant with Rooms

### Lunch and Dinner Menu

Choices to include a Main Course – each dish is freshly prepared and made in our kitchen by our Chef and his small team

**Chefs Savouries on Arrival & Warm Freshly Made Bread at the Table** £2.50

#### Starters

Magpies Steak and Kidney Pudding Topped with Spring Onion and Butter Champ with Pan Fried Calves Liver

£14.95

Kidderston Ash Goats Cheese and Fig Pithivier with Roast Partridge Breast with Honey and Cardamom with Pear and Watercress

£15.50

Loin of Blue Fin Tuna with Roasted Artichoke with Baby Tomato Feta and Olive Relish

£15.95

Apple Wood Smoked Guinea Fowl Breast with Chicory Salad with Quail Eggs and Candied Walnuts

£15.25

Pave of Cod with Pan Fried King Scallops and Salsa Verde and Courgette Linguine and Creamy Champagne Sauce

£17.50

Falafel with Pear Rocket and Radicchio Salad with Roast Halloumi and a Yogurt and Maple Syrup

£14.95

Pistachio Crumbed Pork Fillet with Crispy Asian Noodle Salad and Hoi Sin Sauce

£15.95

#### Main Courses

Fillet of Lincoln Red Beef with Ravioli of Mascarpone and Crayfish with Apple and Manchego Brisket Beignet Maple Glazed Baby Carrots and Mango Masala Sauce

£31.95

Sauteed Halibut with Tempura of King Prawn Oak Smoked Chorizo Shredded Mixed Greens and Parmentier Potatoes with Sherry Vinegar Sauce

£27.95

Roast Gressingham Duck Breast with Pak Choi Crushed New Potatoes topped with Duck Leg Confit and a Haggis and Barnstone Blue Cheese Samosa

£27.95

Loin of Lincolnshire Pork Stuffed with Cured Pork Sausage and Chestnuts  
with Sweet Potato Gartin with Wild Mushrooms  
£28.95

Warm Plum Tomato Tart with Onion Marmalade and Mango Salsa with  
Crispy Fried Breaded Parmesan Green Beans  
£27.55

Saddle of Venison with Fondant Potato and Cumin and Ginger Braised Fennel  
with A Foi Gras Crostini  
£29.95

### **Desserts**

Warm Passionfruit and Mango Souffle with Mango Apple and Passionfruit Sorbet with  
Passionfruit Bellini Jelly and Passionfruit and Yuzu Sauce  
£10.25

Dark Chocolate and Blood Orange Truffle Torte with Chocolate Brownie Base and  
Blood Orange Syrup and Candied Peel and Chocolate Orange Sticks  
£9.25

Warm Mincemeat and Cranberry Bakewell Tart with Mincemeat Ice-cream  
and Whisky Custard  
£8.95

Magpies Creamy Vanilla Ice-cream with Homemade Vanilla Shortbread  
£7.95

Magpies Trio of Desserts  
Warm Passionfruit and Mango Souffle with Vanilla Creme Brulee  
and Chocolate Caramel Slice with Toffee Sauce  
£13.95

Magpies Mini Dessert  
Dark Sweetshop Terrine with Lime and Jellybean Syrup served with a Single Shot Espresso  
and Homemade made Petit Fours  
£9.95

### **Cheese**

A Selection of 5 Cheese served with Biscuits Celery Grapes  
and Homemade Quince Membrillo  
£13.95

**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**

*Please note that a 5% discretionary service charge is added to your restaurant bill  
If you prefer for this charge to be removed simply ask before paying your bill*

***We at Magpies are very proud to be celebrating 22 Year's 2004-2026  
And we would like to Thank our customers for their continued support***