

Available all Day Monday to Thursday and Till 6pm on Friday 2nd of March to 3rd of April 2020

## Special Menu 17.99 for 2 Courses – 21.99 for 3 Courses

Full Menu and Blackboard Specials also Available

### Starters

- **Whitby Crab Pate** with Pickled Cucumber, Dill Gherkin and Toasted Bread
- **Prawn Cocktail** Succulent Prawns in Tangy Marie Rose Sauce on Little Gem Leaves with Brown Bread and Butter
- **Calamari** Deep-fried in our own Crispy Batter. Served with a Spicy Dipping Sauce.
- **Curried Mussels** Fresh Mussels in a Spiced Coconut Sauce With Homemade Naan Bread
- **Deep Fried Breaded Whitebait (headless and gutted)** Served with Garlic Mayonnaise
- **Crab Cake** Breaded Whitby Crab Cake on Balsamic Onion and Caper Salad with Wasabi Mayonnaise
- **King Prawn Tails in Garlic Butter** with Crusty Roll
- **Grilled Goats Cheese or Battered Camembert** with Cranberry and Port Dressing Served On a salad Of Olives, Croutons, Balsamic Onion, Pine Nuts, Pickled Cucumber, Tomato & Mixed Leaves
- **Sesame Salmon Wrap** Sesame coated strips of Fresh Salmon, Spring Onion, Cucumber and a little Chillli in a Pancake Wrap with Hoi Sin and Ginger
- **Soup Of The Day** - Served With A Warm Crusty Roll

### Mains

- **Prime Cod or Haddock** with Chips and Mushy Peas
- **Magpie Fish Pie** Poached pieces of Succulent White Fish, Prawns and Salmon in a Cream and Tarragon sauce topped with Riced Potato and Cheese
- **Haddock & Salmon Gratin** Grilled Pieces of Fresh Haddock & Salmon in Thermidor Sauce topped with Breadcrumbs, Parmesan & Basil served with Potato Dish or Salad
- **Hake Fillet with Chorizo and Potatoes** - Fillet Of Hake on Chorizo cooked in a Little Wine with Paprika, Peppers and Olives
- **Oven Roasted Halibut Fillet with Yorkshire Blue Cauliflower Cheese** . (£5 Surcharge) with a choice of Potato Dish or Salad
- **Magpie Seafood Pot** A Selection of Fresh Fish and Seafood served in a Liquor of Wine, Butter & a Hint of Garlic with Ciabatta Roll & A side of Chips
- **Whitby Breaded Scampi and Chips** - Jumbo Wholetail Scampi in a Crispy Breadcrumb Coating
- **Prawn Salad** with a Selection of Home-made Coleslaws
- **Mussels and Chips** Fresh Shetland Mussels in a Liquor of White Wine, Cream and Garlic With a Ciabatta Roll and Chips
- **Prosciutto Wrapped Chicken Breast** Stuffed With Garlic Cream Cheese served With Fresh Tarragon Mashed Potato and Creamed Mushrooms
- **Yorkshire Gammon** with Fried Free Range Egg, Pineapple and Chips
- **Lasagne** Our Homemade Lasagne served with Garlic Bread
- **Locally Reared 21 day aged Rump Steak** (£4 Surcharge) ...served with Battered Onion Rings, Heritage Tomato, Mushrooms and Chips
- **Leek, Tomato and Pasta Bake** Leek, Cherry Tomatoes and Rigatoni Pasta in a creamy Cheese and Wholegrain Mustard Sauce Served with Garlic Ciabatta
- **Lentil Shepherd's Pie (vegan option available)** Puy Lentils, Red Pepper, Celery & Mushroom topped with Cheesy (or plain if preferred) riced potato
- **Wild Mushroom and Butter Bean Stroganoff (vegan option available)** A Variety of Wild Mushrooms with Butter Beans, Shallots, Garlic, Brandy with Basmati Rice

### Dessert

- **Choice of any 5.99 Dessert From Our Seasonal Dessert Menu** . Sundaes 50p Surcharge

All menu items are subject to availability and may change.