

Magpie Café Winter Special Menu

Available All Day Until 23rd December

Full Menu and Blackboard Specials also Available

18.00 for 2 Courses – 22.00 for 3 Courses

Starters

- **Soup Of The Day** - Served With A Warm Crusty Roll
- **Whitby Crab Pate** with Pickled Cucumber, Dill Gherkin and Toasted Bread.
- **Prawn Cocktail** Served With Brown Bread and Butter
- **Calamari** Deep-fried in our own Crispy Batter. Served with a Spicy Dipping Sauce.
- **Mussels** in a Liquor of White Wine, Cream and Garlic With a Ciabatta Roll
- **Deep Fried Breaded Whitebait (headless and gutted)** Served with Garlic Mayonnaise
- **Magpie Breaded Fishcake** on Balsamic Onion and Caper Salad
- **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 and Mixed Leaves
- **Whitby Kipper Fillet** with 2 Slices of Buttered Brown Bread and a Pot of Strawberry Jam (the idea is to eat some of the bread with the jam after the kipper to take away the smokiness ready for your next course)

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
- **Monk Fish Skewer** Plump Pieces of Monkfish Tail, Heritage Tomato and Prosciutto wrapped Banana grilled on a Skewer and Served with Basmati Rice and Barbeque Sauce
- **Crayfish Carbonara**- Crayfish tails, Tagliatelle and Pancetta in a Creamy Carbonara Sauce.
- **Oven Baked Halibut Fillet** (£5 Surcharge) with Dauphinois Potatoes and Roasted Spiced Cauliflower
- **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**
- **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 Creamed Sprouts and Chestnuts and Sautéed Potatoes
- **Locally Reared 21 day aged Rump Steak** (£4 Surcharge) ...served with Battered Onion Rings, Heritage Tomato, Mushrooms and Chips
- **BBQ Cheese Burger** Local Butchers Beef Burger(2), Monterey Jack Cheese, Tomato, Pickled Cucumber and Our Own Barbeque Sauce in a Toasted Bun served with Battered Onion Rings 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)** Creamy Wild Mushrooms with Butter Beans, Shallots, Garlic, Paprika and Brandy with Basmati Rice

Dessert

- **Choice of any 6.25 Dessert From Our Seasonal Dessert Menu** . Sundaes 50p Surcharge
- All menu items are subject to availability and may change.