

# Magpie Café Winter Special Menu

Available all Day Monday to Thursday and until 6pm Friday / From 8th November to 17th December

Full Menu and Blackboard Specials also Available

## 18.00 for 2 Courses – 22.50 for 3 Courses

**Starters** All menu items are subject to availability and may change.

- **Whitby Crab Pate** with Pickled Cucumber and Toasted Bread
- **Prawn Cocktail** Served With Brown Bread and Butter
- **Cod Goujons in Crispy Batter** on Balsamic Onion and Caper Salad with Tartare Sauce and Lemon
- **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
- **Whitby Kipper Fillet** Served with Brown Bread
- **Magpie Fishcake in Crispy Batter** on Mushy Peas with Tartare Sauce and a Wedge of Lemon
- **King Prawn Tails** with Chorizo and Tomato Sauce and a Crusty Roll
- **Grilled Goats Cheese or Battered Camembert** with Redcurrant Dressing Served On a salad Of Olives, Croutons, Balsamic Onion, Pine Nuts, Pickled Heritage Tomato & Mixed Leaves
- **Smoked Haddock Chowder**- Locally Smoked Haddock in a Creamy Potato Soup with Crusty Roll
- **Soup Of The Day** - Served With A Warm Crusty Roll

**Mains** All menu items are subject to availability and may change.

- **Prime Cod or Haddock** with Chips, Mushy Peas and Magpie Tartare Sauce
- **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
- **Prosciutto Wrapped Hake Fillet** Served with Creamed Sprouts and Chestnuts and Sautéed Potatoes
- **Seafood Arrabbiata** - Mixed Seafood and Tagliatelle In an Arrabbiata Sauce
- **Oven Baked Halibut** . (£5 Surcharge) on Sweet Potato, Chickpea and Cashew Curry with Basmati Rice.
- **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** Served With Chips and Tartare Sauce
- **King Prawn Thai Red Curry** Served with Basmati Rice and Naan Bread
- **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, Beef Tomato, Mushrooms and Chips
- **Cheese Burger** Landers of Whitby Beef Burger, Tomato, Pickled Cucumber and BBQ 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 (suitable for vegans)** A variety of Wild Mushrooms with Butter Beans, Shallots, Garlic, Brandy with Basmati Rice

**Dessert** - Choice of any 6.25 Dessert From Our Seasonal Dessert Menu . Sundaes 50p Surcharge

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