

Magpies Restaurant with Rooms

Set Lunch Menu

Baked Loin of Cod on Baby Leeks with Salmon
Gravlax and Citrus Beurre Blanc

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Roast Guinea Fowl Breast on Savoury Savoy
Cabbage with Maple Roasted Figs and Artichokes
with Parmentier Potatoes

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Passion Fruit Souffle with Mango and
Passion Fruit Sorbet

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£15.95

Available Wednesday-Thursday-Friday Lunch
Vegetarian option available upon request in advance
and booking is essential

Please inform a member of staff of any allergies upon booking or arrival
While we do all we can to accommodate guests with
food intolerances and allergies, we are unable to guarantee that our
dishes will be completely allergen free

Sample menu

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Full Lunch Menu

Starters

Ham Hock

Ham Hock Terrine with Muscat Jelly Homemade Piccalilli
and Magpies Scotch Egg

Sea Bass

Lightly Curried Sea Bass with Tempura of Salmon and Ginger
Fishcake with Mango Relish

Pheasant

Maple Roasted Pheasant Breast with Langton Goats Cheese Fritters
Beetroot and Ruby Chard Salad

Salmon

Pave of Salmon with Brown Shrimp and Citrus Beurre Blanc
and Crispy Seaweed

Main Courses

Cod

Roast Loin of Cod on Sauteed Leeks with Gin and Juniper
with Potato and Pork Belly Terrine with Rhubarb Butter Sauce

Calves Liver

Pan Fried Calves Liver with Avocado on Black Pudding and
Apple Mash with Crispy Fried Beans

Duck

Honey Glazed Duck Breast with Chinese Greens on Potato Rosti
with Duck Leg Wonton and Hoi Sin Sauce

Pork

Loin of Pork stuffed with Chestnut and Apple on Savoury Savoy Cabbage
with Gratin Potato and Greens wrapped in Pancetta

Desserts or Cheese

Passion Fruit

Passion Fruit Souffle with Mango and Passion Fruit Sorbet

Chocolate

Dark Chocolate Brownie with Pistachio Ice-cream
Dark Chocolate Spoon and Dark Chocolate Sauce

Apple

Bramley Apple and Ginger Oat Crumble with Traditional Custard

Toffee

Sticky Toffee Pudding with Dates and Creamy Salted Toffee Ice-cream
and Homemade Cinder Toffee

Cheese

A Selection of Local British and European Cheese served with Biscuits
Magpies Damson Jelly Celery Grapes and Walnuts

To make the most of your cheese why not try one of our delicious Red Wines
Selection of Ports Madeira or Sweet Wines

2 Courses £21.00

3 Courses £26.00

Stokes Coffee or Twinings Tea

Filter Coffee or Tea £2.00

Cappuccino-Espresso-Americanano £2.25

Latte £2.50 Hot Chocolate £4.50

Liqueur Coffee with Fresh Cream £5.00

The above are served with a Magpies Homemade Chocolate

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